EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY

6
June 2011
vol. 050
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Learning Japan:
A Guide to Japan-Related Schools, Classes, and Lessons

SPECIAL INTERVIEW

Natsume Ono (Manga Creator)

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CHOPSTICKS NY

[June 2011, Vol. 050]

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Cover Audrey G Bagley
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The theme of the cover of this month's issue is "Japan-related schools, lessons and classes." To find out more about it, check out the featured articles from page 7

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TEL: 212-431-8670 / FAX: 212-431-8660
www.chopsticksny.com
For Advertising Info TEL: 212-431-8670 (ext.130)
E-mail: artsales@chopsticksny.com
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Presented by The No 1 Japanese free paper in NY, NY Japon

ON THE COVER

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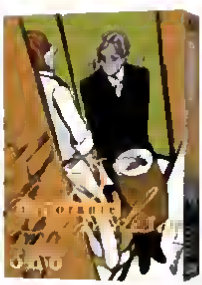
Manga creator, Natsume Ono has a distinctive story telling style that boosted her fame and made her one of the most wanted manga creators in the 21st century. While visiting New York in May, she chatted with Chopsticks NY.



Ristorante Paradiso © 2006 NATSUME ONO/OHTA PUBLISHING CO

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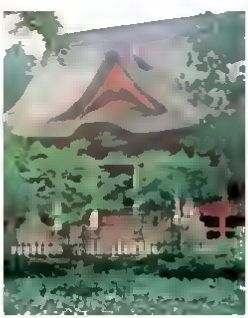

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"I LOVE ENSEMBLE DRAMAS, WHETHER THEY ARE MANGA OR NOVELS."

— NATSUME ONO

As soon as Natsume Ono's first manga came out in 2003, the industry was knocked out by her unprecedented storytelling style. Since then, she has constantly developed original ideas that have continued to attract wider audiences. In early May, she made her first appearance at an international comic convention in Toronto, followed by a visit to New York. Chopsticks NY chatted with Ono and explored the secrets behind her comfortably elusive style.

I heard that you recently participated in an overseas comic convention for the first time at the Toronto Comic Arts Festival. What was that experience like?

From the time I heard that my works would be translated into English, I was very happy that those overseas would be able to read them. Then, having the chance to actually meet these fans in person enabled me to realize what an amazing thing this was, the idea that a manga I had written could be enjoyed by people all over the world.

At these events, the reactions of foreigners to my work were different than that of Japanese fans, in that they were very direct in showing how much they liked it. They would come up to me holding the book and overflowing with things they wanted to talk about, like their favorite manga characters and their opinions on the animated versions. At events for Japanese fans, it seems like they want to say something to me as I am signing their book, but they hold back. Of course it depends on the person, but for the most part Japanese fans tend to be more subdued than foreign ones.

Your manga are quite distinct and hard to encapsulate in a simple phrase. For people who are not familiar with your work, how would you identify your style?

Hmm, that's quite tough for me to answer. I've never analyzed my own style before.

Okay, let's come back to this question later because you might have inspiration while answering the other questions.

That's a good idea.

When reading your manga I was first reminded of the French New Wave filmmakers.

I have sometimes been told by readers that my manga are movie like. When I heard that, I thought they might be on to something. When I was young I loved movies and television dramas, so perhaps those influences entered my work. My manga are conversation-centered, they have relatively little action and most of the scenes are two characters talking with each other. My style has been like this even before I made my official debut, and in the beginning I was worried because over the course of writing several pages I would remain in the same scene without any movement. But over time I have figured out how to advance the action while staying in the same scene, and I will sometimes have a two-page spread with no conversation and only characters moving.

I also thought that your work is reminis-

Works by Natsume Ono

La Quinta Camera (2003)
not simple (2004–2005)
Ristorante Paradiso (2006)
Danza (2007)
Tesoro (2007)
Gente (2007–2009)
Coppers (2008)
Sarayia Goyou House of Five Leaves (2008-2010)
Nigaru Otoko (2010-2011)
Tsura Tsura Wareji (2010-2011)

Ristorante Paradiso, a.k.a. *Ristoro* is a manga series detailing the daily lives of a restaurant in Rome. The anime adaptation was aired in Japan in 2009.

Ristorante Paradiso © 2006 NATSUME ONO/ OHTA PUBLISHING CO.

Ronin Masa, who makes both ends meet, happens to know people in a mysterious group called "five leaves" and involuntarily becomes involved in the group. The manga series was also adapted into an anime television series.

HOUSE OF FIVE LEAVES SARAIYA GOYOU © 2006 Natsume ONO/Shogakukan

cent of the filmmaker Yasujiro Ozu.
I've actually been told that before! I've never seen Ozu's movies from start to finish, but when I see clips of them and the unusually low camera angle he uses, it's made me want to watch them. I think that the power of images is very strong and that they can serve as a source of inspiration, but at the same time it scares me to think that my style could change as a result of that influence. As a result, recently I haven't necessarily been looking to encounter new things.

How did you feel about your manga being made into anime?
At first I was surprised, and I wondered whether my manga could successfully be turned into something that anime fans would be satisfied with. But I really wanted to see my characters come alive, and was very moved when I saw the final product. It wasn't something that I was opposed to at all. I was thrilled to see my characters in motion! My first work to be made into an anime was *Ristorante Paradiso*. I saw it at a screening with fans, and from the opening scene I was overcome with emotion. I was happy because the voices matched with my image of them, and the anime's tempo and rhythm were the right fit. The director interpreted my work perfectly. I also had a chance to look over the script and discuss it with the writer before the anime was made, so it was a collaborative process.

What made you want to write period dramas? I can imagine a lot of research is required.
I have liked period dramas from the time I was little, and I thought that I wanted to try writing them. In the same way as period dramas on television, you gather a lot of information while researching but then you have to write in a simplified way and change certain aspects so that the audience is able to easily understand. I did a significant amount of research for *Tsura Tsura Warai* whose story is based on a real samurai clan in Okayama but I changed the name to Kumada.

How do you determine the different styles of drawing that you use?
First of all, I have many different stories that I want to tell with my manga. In terms of the characters' body proportions, I have used life sized images in *Ristorante Paradiso* and *Saraiya Goyou (House of Five Leaves)*, and smaller, deformed images like in Tsura Tsura Warai. Before I start writing, I have an instinct regarding which style I'd like to use. Most of the time I'm actually inclined to use smaller versions, like in *Coppers* and *Danza*. I felt that the story would be better told with smaller size characters. On the other hand, in the case of the *Ristorante Paradiso* and its sequel *Gente*, I knew from the beginning that the characters would be large-scale. For *Saraiya Goyou* I wasn't particular either way and went with large based on a recommendation from my editor.

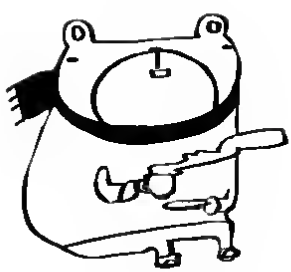
Who are some of the people whose works have influenced you?
For manga, I was strongly influenced by the works of Yumi Tada. I first encountered them in middle school, and was struck by the pictures and the manga itself. When I was in elementary and middle school I enjoyed the science fiction manga and novel *Ginga Eiyu-Den (Legend of the Galactic Heroes)*. I also love ensemble dramas, whether they are manga or novels, and especially police themed ones. I like hearing about the officers' respective back stories and their families, and I think my own work has a lot of these behind the scenes aspects as well. I used to like the television show *Hill Street Blues* and love the movie *The Great Escape*, so I guess you could say I am interested in stories of male friendship.

Speaking about police themed stories, what are your plans for the next installment of *Coppers* as well as your other works?
I hope to create a second season of *Coppers*, so while I am here in New York I am taking lots of photos of police cars for research! *Tsura Tsura Warai* is still ongoing, and in March I just released a new six-page manga about older men and women playing gateball in a park. Also, a new period piece will start at the end of May.

Do you have any recommendations for Chopsticks NY readers who are interested in visiting Japan?
I think this is a place that many Japanese don't go, but I would recommend the Tokaido (East Sea Road, the most important route connecting Edo (modern-day Tokyo) to Kyoto). In *Tsura Tsura Warai* this is what they are traveling on, and it is interesting to visit because the old landscape there has really been preserved. You can see inns where the feudal lords stayed and eat famous foods and sweets from the Edo Period. If you are interested in Japanese history, this is a must-see! It is a place I even recommend to Japanese because you can learn so much. Also, because I am from Okayama I must say that the Japanese food I love to eat the most is okonomiyaki. When I returned from studying abroad in Italy, it was the first thing I wanted to eat! They had a version of it there, but the sauce just didn't have the same sweet taste as back home.

Coming back to the question about your style, any insight on how you would describe it?
Maybe it's best to put it this way. There are so many things that I still want to do, so I think it's too early to define it.

——Interview by *Noriko Komura, Stacy Smith*



Self portrait by Natsume Ono

NATSUME ONO made her professional debut in 2003 with the webcomic *La Quinta Camera*. Her subsequent works *not simple*, *Ristorante Paradiso*, *Gente*, and *Saraiya Goyou (House of Five Leaves)* have drawn both critical and popular acclaim. With her composed psychological portraits and sensual drawing style, Ono attracts a wide variety of supporters. Other works include *Danza*, *Tsura Tsura Waraji*, *Coppers*, *Tesoro*, and *Nigeru Otoko*. Several of her works are published in English from Viz Media.

Travel

New Direct Flights from JFK to Osaka

Excitement was in the air on April 28th as **China Airlines**, the flagship carrier of Taiwan, celebrated the inaugural flight of its new non-stop service from New York's John F. Kennedy International Airport (JFK) to Osaka's Kansai International Airport (KIX) with a ribbon cutting ceremony and reception at JFK. VIPs such as Andrew Kao, the ambassador from Taiwan and Hirotaka Mori, the Consul and Transportation attache of Japan, attended the ribbon cutting and expressed their congratulations and their hopes for increased tourism to Japan from the U.S. and Taiwan.

China Airlines hopes to pioneer a burgeoning market of travel from New York to western Japan, Taiwan and other parts of Asia. In addition to being the only airline currently offering nonstop service from JFK to KIX, China Airlines offers connections from KIX to Taipei and from Taipei to many destinations in Asia including Hong Kong, Seoul, Bangkok, Singapore, Delhi and Ho Chi Minh City. Osaka is a convenient port of entry for many sightseers and tourists as it provides easy access to the many popular destinations in western Japan including Kyoto, Hiroshima, Shikoku and Kyushu. It will also be an attractive option for many business travelers, as many Japanese companies have offices in Osaka, the 2nd largest metropolitan area in Japan. China Airlines also hopes that the new service to Osaka will provide a much-needed boost to Japan's tourism industry following the earthquake, tsunami and nuclear crisis.

The 13-hour flight from JFK to KIX will be offered three times a week on Monday, Thursday and Saturday at 2:30 pm. Brand new Boeing 747-400 aircrafts will service the new route and will feature Japanese flight attendants and Japanese cuisine to be served on board.

Info **China Airlines**
www.china-airlines.com

Beauty

Keeping it Fresh During the Sweaty Season with Mirai

The beautiful spring weather brings with it not only lovely flowers, but also a variety of smells. Our perspiration rate rises along with the temperature, and people want to insure that the odor they are giving off is a nice one. This is especially the case in Japan, where crowded commuter trains are a way of life and the body odor accompanying old age is of great concern. Logically it was a Japanese company called **Mirai** that came up with a new product line whose slogan is "Breakthrough Solutions for Any Body Odors."

This line was designed to minimize signs of skin aging and support skin health for men and women over 40. Its revolutionary formula prevents aging body odor before it begins due to a special combination of components, something unachievable with traditional deodorants. Its benefits can be enjoyed by those of all ages, as it is effective on general body odor as well.

Mirai's new products are a purifying body wash, body serum and cooling spritzer. The wash helps your skin retain softness by protecting its natural oil balance, and the serum deeply moisturizes. One squirt of the spray will keep you feeling cool and refreshed, and it is light enough to always carry around. All items have a grapefruit scent, which is natural and pleasant.

Also, they contain a special formula called APG-40 that helps to preserve all-day freshness. Its key ingredients of persimmon tannin (deodorant), astaxanthin (antioxidant) and green tea (antiseptic) are all naturally derived, and purify, protect, nourish and defend skin. In addition, APG-40 increases skin's ability to retain important nutrients, so not only will you smell good from morning until night but you will never look better!

Info **Mirai**
1521 2nd Ave. Suite 603 Seattle, WA 98101
TEL. 206-617-1344 / www.miraiclinical.com

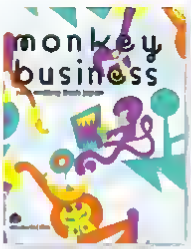
Book

New Writing from Japan Showcased in Monkey Business

This spring saw the launch of an English-language literary magazine called **Monkey Business**, an annual journal of new writing from Japan that was gathered and translated to be shared with a non-Japanese audience. It ranges from fiction and short stories to poems and manga, and many featured in this inaugural issue are heavy hitting contemporary authors. Haruki Murakami is interviewed by Hideo Furukawa (whose short story "Monsters" leads the collection), and there are short stories from highly regarded female novelists, Hiromi Kawakami and Yoko Ogawa.

Monkey Business was published by the Brooklyn-based, A Public Space and brought to fruition thanks to the support of the Nippon Foundation. Its co-editors are the prominent translators, Motoyuki Shibata and Ted Goossen, Shibata having launched the Tokyo-based Japanese-language Monkey Business in 2008. Since then, leading Japanese and American authors have appeared in this literary magazine.

University of Tokyo lecturer, Roland Kelts was a contributing editor for the English version, and he describes its creation as unprecedented. Kelts and his colleagues were on hand at a series of promotional events at places like Japan Society and Asia Society in early May, accompanied by some of the authors themselves. He commented, "I am honored to be a part of this process of trans-cultural literary exchange, and I think the magazine is stunning, with content from new and older Japanese artists that will excite great interest in Japan's thriving creative culture."



Indeed, there is no doubt that this endeavor will bring in new audiences for the amazing talent emerging from Japan. Monkey Business is an appealing format that breaks down the linguistic barriers that might have previously existed in regard to accessing Japan's rich cultural offerings.

For those interested in acquiring a copy of Monkey Business ($15), please visit: http://www.apublicspace.org/pre-order_monkey_business.html

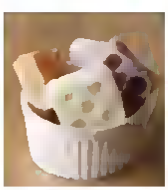
From Japan

Mochi and Waffles: A Match Made in Heaven

Photo/HANDMADE

It's the latest food craze sweeping Japan, the "moffle". A combination of the words "mochi" and "waffle", a moffle is mochi (rice cake) pressed and grilled into the shape of a waffle. The result is crunchy on the outside, chewy on the inside, has fewer calories than regular waffles and is delicious with just about any topping, from sweet to savory. Over the past few years moffles have been turning up in trendy Tokyo restaurants and cafes with an astonishing variety of toppings.

Though moffles can be made using regular waffle irons, Sanyei Corporation offers a machine dedicated to moffles, the "Moffle Maker" which offers a number of advantages. First, for best results, mochi should be cooked at a higher temperature than waffle batter. The Moffle Maker cooks mochi at the optimal temperature. Second, The Moffle Maker plates are the exact size of typical mochi blocks sold in Japanese supermarkets. Finally, because uncooked mochi blocks are quite thick, they prevent a typical waffle maker from closing. The Moffle Maker solves this problem with a special hinge. The Moffle Maker comes in two sizes, the single and the double, and it's available in two colors, milk white and milk pink.



Though there are endless possibilities for toppings, ranging from whipped cream and red bean paste to ham and cheese, there are two basic types of moffle: the regular moffle and the moffle sandwich. The regular moffle is made from one typical mochi block, and the mochi sandwich is made from two thin mochi blocks. You simply put your choice of filling in between the two blocks and cook the whole sandwich in the Moffle Maker.

Info: **Sanyei Corporation**
www.sanyeicorp.com / TEL. +81 52 735-8963

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Heat-Resistant Anime Wig, Virtual Twin Tails

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(w/Travel Paulownia Box)

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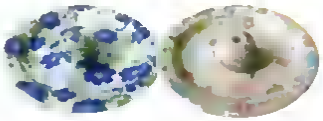
Item number: W02906 ¥1,700 (US $20.00)



Spring Incense Stand

Adorned with a beautiful floral pattern, this item is the perfect accessory for enjoying Japanese incense.
Item number: W01136 ¥1,200 (US$14.12)

Quarter Report Work Apron, Bona

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Item number: 5000331 ¥4,000 (US$47.06)

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LEARNING JAPAN

A Guide to Japan-Related Schools, Classes, and Lessons

Japanese martial arts, calligraphy, Japanese language, etc.—if you wish to acquire Japan-related knowledge, etiquette, culture, and discipline or want to have your child acquire them, this is the guide to the schools, classes, and lessons you are looking for.

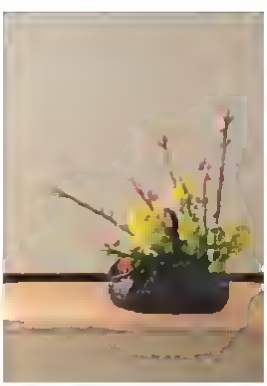
Learning in Japan

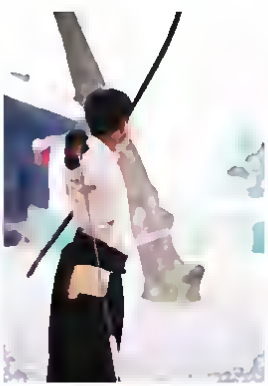
One effective way to learn more about Japan-related subjects is to immerse oneself in the culture. Being in Japan will give you great insight and multiply your learning efficiency.

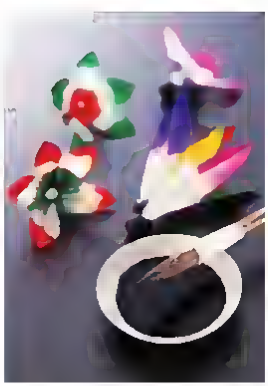
Featured Schools

Benesse Corporation / NEMMAA (Next Evolution Mixed Martial Arts & Fitness Academy) / NYCNDA (Let's Play in Japanese) / R/Lingo Learning Center / Aikido Up Here / Amity Language Institute / Body by Chizuru / Hills Learning / New York Budokai / Real Estate Institute of Greater New York / Seikou Shodo / NY Togei Kyoshitsu / Town House International School (T.H.I.S.)

LISTINGS
School







LEARNING IN JAPAN

Learning new things is not just for boosting your career, expanding your hobbies or deepening your education, it's also fun, especially when you're learning about something you like. For people who are interested in Japan and are thinking about studying the Japanese language, culture, martial arts, fine arts, etiquette, etc., being in Japan is the best option. You don't necessarily have to take a class there, but if you have concrete goals, attending a class is a good way to achieve them. In Japan, there are many schools that accept foreign students. Some courses are offered in English but some others can only be taken in Japanese. However, if you learn Japanese, then of course your options really increase. Whether you study something in Japan for a short period or long-term, being in Japan can accelerate and deepen your learning. Let's hear some comments from people who made great use of their time in Japan.

"Good craftsmanship is both art and responsibility."

Michael Anthony
Executive Chef of Gramercy Tavern

How long have you stayed (and studied) in Japan?
I lived in Japan from 1990 to 1992, studying informally the whole time. I fell in love with Japan, and intended to stay longer, but followed the advice of my Chef and left for Europe to study western cooking.

What do you think is the merit of learning in Japan?
While in Japan I learned the pleasures of paying attention to the changing seasons, appreciating the opportunity to taste foods of unique origin, and the importance of valuing a job well done. Good craftsmanship is both art and responsibility.

Did what you learned in Japan help your career? If so, how?
Absolutely. What I learned in Japan allowed me to build the foundation of my professional skills in a kitchen. I made life long friends that continue to inspire me. Ultimately my time there helped me to develop my own personal style of cooking. Ironically, when working in France I met many Japanese cooks and my ability to speak the language became one of my vital lifelines!

Gramercy Tavern
42 E. 20th St., New York, NY 10003
TEL. 212-477-0777 / www.gramercytavern.com

"It was great to learn the discipline and etiquette."

Sensei Phil Ortiz
New York Budokai

When did you go to Japan for *iaido training?**
It was about 25 years ago, and I stayed there for one month or so, going to the dojo almost every day. Since then, I have gone back annually.

What do you think is the advantage of training in Japan?
Being in Japan and being completely immersed in the culture is important and rewarding. What I learned there is not just about moving a sword but also about the meaning and the sense of the culture where iaido started. It was great to learn the discipline and etiquette and see how it's applied to real life, especially for people like myself who were born and raised elsewhere.

Do you encourage your students to go to Japan?
Absolutely. I actually take students there, and they really like it. But we are not only training in iaido there. We enjoy visiting onsen, old castles, and other places as well!

*Iaido is a Japanese martial art that is associated with precise, controlled, and fluid sword movements. Due to its non-competitive nature and emphasis on kata, or forms, it is often called "moving Zen."

New York Budokai
520 8th Ave., 18th Fl., New York, NY 10018
TEL. 917-821-1460
www.newyorkbudokai.net

SCHOOLS IN JAPAN THAT EXPAND INSIGHT AND DEVELOP SKILLS

SUSHI Tokyo Sushi Academy (TSA)

If you are a professional chef who would like to acquire new skills, a serious home cook who wants to make beautiful sushi for your family, or simply a sushi lover who is eager to learn more about what you eat, Tokyo Sushi Academy is the place for you.

Seafood preparation in Japan is truly an art that requires extensive time to master, but the eight-week diploma courses offered by TSA will help you build a strong foundation. These courses provide step-by-step, intensive training on everything from sharpening and maintaining knives to preparing different types of fish to understanding the spirit of serving sushi. Since the classes are taught in both Japanese and English, you can follow them without difficulty and get to know the proper sushi-making terminology at the same time.

Private lessons are also available for both professionals and amateurs. TSA can customize the lesson according to your cooking level and requests, so you can focus on preparing salmon or just try making rolls, for example.

If you are a tourist who is looking for a unique experience, you should try the one-day group lesson. TSA has three course options: a sushi lesson that includes making rolls and nigiri sushi, a basic sushi lesson and sake tasting, and dinner tasting of authentic sushi and Japanese course at a special price after a sushi lesson. Whichever course you choose, this will be a highlight of your time in Japan.

Eating sushi in NY is nice, but the memory of making sushi in Japan will remain in your heart forever.

Tokyo Sushi Academy
West Bld 1F 8-2-6 Nishi Shinjuku, Shinjuku, Tokyo, JAPAN 160-0023
TEL +81-3-3362-1755
info@sushiacademy.co.jp / www.sushischool.jp

LANGUAGE Human Academy Japanese Language School

Mastering the level of Japanese required to take college classes in Japan is not a small task. However, taking Japanese classes in Japan can give you the instruction and immersion you need to reach your goal. Human Academy Japanese Language School offers several courses to match each student's level, objectives, and schedule.

In the long-term courses designed for those who plan on going to college or working in Japan—students can learn basic listening, speaking, reading, and writing skills as well as prepare for the JLPT. The intensive course is designed for those who already reside in Japan and wish to improve their communication abilities. Short-term courses, ranging from 1 month to 3 months in length, are perfect for acquiring useful language skills for everyday life. "Language is the culture itself. You can really learn it only if you expose your mind to the reality of its culture," says Erico Hayashi, Human Academy's director of student affairs.

Human Academy also offers special courses that focus on specific issues, such as entrance examinations, essays, the JLPT, and business conversation.

Human Academy Japanese Language School
(Tokyo campus) TEL +81-3-5348-8951 / tjp22@athuman.com
(Osaka campus) TEL +81-6-6282-6098 / ojp22@athuman.com
www.athuman.com/haj/e/

MANGA/LANGUAGE Yokohama Design College

Manga and anime have fans throughout the world. Most of the classes in manga and anime offered in Japan, however, are conducted entirely in Japanese, making it challenging if you are not fluent. Yokohama Design College (YDC) conveniently offers college preparatory Japanese language courses as well as cartoon (manga) and character design courses from among its many programs.

In the language courses, you can prepare for academic and professional life in Japan and for tests such as the JLPT. After you have acquired adequate language skills, you can then take cartoon or character design courses.

The cartoon course provides a solid foundation in illustration and prepares students to work as professional cartoonists. The first year of the course focuses thoroughly on basics such as story planning, basic drawing techniques, and the tools necessary for drawing cartoons. The second year focuses on supporting students as they approach publishing companies, enter contests, and attempt to debut as professionals. The character design course provides students with the skills to design characters for a number of fields, including the cartoon, video game, and corporate public relations industries. Students learn to brand and create products for their designs to make them marketable.

Whether you just learn Japanese or study more, what you learn will be a great asset.

Yokohama Design College
1-33-6 Chuo, Nishi-ku, Yokohama-shi, Kanagawa 220-0051 JAPAN
TEL.81-45-323-0300 / info@ydc.ac.jp / www.ydc.ac.jp/eng

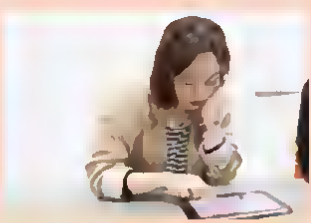
ADVERTISEMENT

Learn Hiragana & Katakana with New App for iPad

The interactive learning method is becoming vital in the educational field due to its fun aspect and more importantly its effectiveness. Benesse Corporation, Japan's primary educational program provider, has recently brought two educational applications for iPad to the market, allowing users to learn essential Japanese characters "hiragana" and "katakana". Originally developed for Japanese children who are immersed in the characters in the early ages, the two applications **Japanese HIRAGANA** and **Japanese KATAKANA** are also effective for non-Japanese people who are studying Japanese as a second language. Here, three volunteers try out the new apps and share their thoughts.

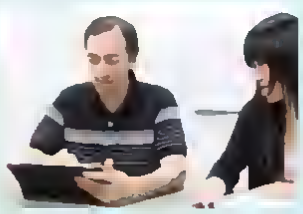
EUN YOUNG HWANG

I lived in Japan for one year as a student, so I can speak Japanese, but writing hiragana and katakana is a whole different story. I still struggle in figuring out the order of strokes and stumble at some confusing characters. I find this app is a really fun and helpful tool to learn these characters. Writing hiragana and katakana is like a drawing. When practicing hiragana and katakana before, I repeatedly copied each character in my notebooks. That was painstaking. But this app guides me to write each character easily and beautifully. I especially like the function of earning items and the quiz asking the correct character to make a word. They are really motivating.



NITASH MORANO

I've just started learning Japanese on my own using software that teaches everything at once, but it does not have a function to write hiragana and katakana. So, the app really helps me learn how to write the characters correctly. I especially like the look, sound effects and interactive access. Also the clear grid of characters is great. The distinction between columns is color coded and clear. And in a subliminal way, it's inviting. The avatars and items are cute and the voice is fun and friendly. It definitely falls into the "kawaii" subculture. Learning words is an additional benefit.



SUSAN SPAIN

It was a lot of fun learning how to write and speak Japanese words on the iPad. I found it very easy to learn by tracing and then having what I drew repeated back to me. I like using the sounds and the quiz to be sure you understand what you learned. I've always wanted to take a Japanese language class but I just can't find the time to commit to a long term class. something like this app would really help someone like me to try to learn at least some of the language at home. I think the function of getting medals and dressing up the avatar is cute and helpful.

Features of "Japanese HIRAGANA" & "Japanese KATAKANA"

- With the stroke order automatic play back function, you can learn the correct way to write hiragana and katakana, and learn pronunciation too.
- Increase your vocabulary with word quizzes, and learn the easy to confuse katakana with look-alike katakana quizzes.
- Choose your avatar, and when you pass quizzes you can get items for your avatar to wear. Increase your motivation by winning medals when you review letters.
- 6 languages are available for interface and translation of Japanese words, English, Japanese, Spanish, French, German and Italian.
- You can download the app from the iTunes store. Just search for **"Benesse Japanese HIRAGANA"**

Price: $6.99
Special limited offer: $2.99 until June 30th

Japanese HIRAGANA
http://www.japanese-hiragana.com

Japanese KATAKANA
http://www.japanese-katakana.com

Benesse®

MARTIAL ARTS | AFTERSCHOOL

NEMMAA (Next Evolution Mixed Martial Arts & Fitness Academy)

Martial arts has been used to teach discipline to children since ancient times and at Kaizen Karate a mixed martial arts class in East Harlem targeting kids. Sensei Michael Mullero combines many styles from his martial arts background including Shotokan Karate, Tae Kwon Do and Brazilian Jujitsu to create a program that builds character.

Kaizen Karate is a program at NEMMAA (Next Evolution Mixed Martial Arts & Fitness Academy) that targets 2 to 18 year olds. Like any kind of education, Mullero Sensei feels early education is the key for character development. "It's important because they learn

about themselves, and how to better themselves as well as spirituality and good manners through martial arts" says Mullero Sensei. The 3Ds at his Dojo are "desire, discipline and determination." That tough love extends to the parents, too encouraging parents to sit in on their child's classes so that the parents can get tips on how to keep up the discipline at home.

Children who are taken under the wing of Mullero Sensei have seen significant improvement in grades. In fact, Kaizen Karate has a report card system where children are required to submit their report cards from school. But the program is not all about tough love. He knows that each child is different and takes the time to get to know each child, and often acts as a spiritual counselor. "I usually use a reference they would understand to get to their level. If the child's ever finished a computer game, I say Martial Arts is just like that. You have to keep trying to get to the next level."

Today, Mullero Sensei has more than 200 children that he teaches. Kaizen Karate also has a summer camp program (July 5 - August 20) for 6 to 13 year olds where children practice martial arts every day while also enjoying field trips to plays and museums which parents are

encouraged to join. To join the summer camp you must pre-register by June 26.

1786 3rd Ave., (bet. 99th & 100th Sts.)
New York, NY 10029
TEL. 212 828 5678
www.nemmaa.com

PRESCHOOL | AFTERSCHOOL | LANGUAGE | DISCOUNT

NYCNDA (Let's Play in Japanese)

NYCNDA (New York City Nihongo de Asobou) is an alternative preschool in the East Village for learning Japanese that offers classes for children from 18 months to 6 years old. It was founded by Sumie Takashima, a half Japanese mother who was frustrated when she came back from Japan and didn't have the same options for her kids that *hoikuen*, or day care, offered over there. Her solution was to start her own school, and this is how NYCNDA was born in early 2008.

The core of NYCNDA is its daily *hoikuen* program for 2.5 year old children. Takashima emphasizes, "Our school is not just babysitting! We begin education by

teaching Japanese language and culture, as well as life and social skills, in a way that is accessible to young children." These skills include students showing respect for elders, getting along with peers and mastering basics like toilet training and getting dressed by themselves. In addition, there is a literacy component which involves visual recognition of hiragana, as well as improving vocabulary and grammar for the purpose of heightening Japanese fluency.

Hiragana Practice and Writing Workshop are classes that focus on language and incorporate music, books, games and cultural activities to build vocabulary. Both are geared toward children 3 ½ - 6 years old. Depending on the child's level katakana and basic kanji are also taught. Finally the Mommy & Me class for mothers and babies up to 18 months is offered weekly and strives to create a strong bond between mother and child. In each session, an expert will be called in to discuss topics such as lactation, nutrition or the stress of mothering, and the mothers can share this learning experience.

According to Takashima, one aspect that sets her preschool apart from others is its flexibility. She can easily change class content and is always open to new ideas, such

as feedback from parents (she provides them with a daily report so they know exactly how their child is doing). Registration can take place anytime and if the existing schedule does not meet parents' needs they can pay by hour based on availability. Takashima's educational philosophy is always being aware of what children need. She says, "My goal is to get them ready for their next step. My staff and I provide them with a good start to begin their life journeys!"

*Special offer for Chopsticks NY readers: If you register for the summer program the $40 registration fee will be waived. Please note that the $15 trial fee will still remain.

*All visitors who'd like a trial lesson, or just to see the space, must schedule an appointment in advance online.

TEL. 212-677-3252 / www.nycnda.com

LANGUAGE PRESCHOOL AFTERSCHOOL

R/Lingo Learning Center

With so many inter racial marriages today, our children are becoming more and more multicultural. While giving our children the kind of education that fulfills their potential is every parents wish choosing the right school that will help you raise your child multi lingual as well may not be as easy as one expects. But luckily for parents in NY who wish to raise their children speaking both Japanese and English there is the R/Lingo Learning Center

R/Lingo Learning Center is an extension of Japanese Childrens Society, a Japanese elementary school and preschool with the main campus in Englewood Cliffs and school bus service available from Manhattan. The Center provides Japanese education to children who are already attending local English schools hosting programs such as an all Japanese after-school program that aids homework and incorporates science labs for elementary level, an all Japanese child care service for 2.5 year olds as well as a Parent Child Play Group program that helps parents with young children connect with other parents for extra support. For those who go to an all Japanese school the program provides English tutoring as well as all English summer camp from 1st through 6th grades

When the late Mrs. Miyako Niwa and Mr. Toru Okamoto founded Japanese Childrens Society 31 years ago, it was based on the needs of many Japanese business-people who were stationed here by their companies for a few years. Today the needs have changed with more Japanese families that stay permanently and with an increasing number of two income families. Programs need to be flexible in accordance with times and needs. This is how R/Lingo Learning Center was established. However, Mr. Okamotos philosophy has always been about early education. "To have full command of a language a child must be immersed in that language up until the 5th grade. Living here, they can always catch up with English. The important thing is to get Japanese down early." He adds "we try to have the right balance of male teachers so that boys learn to use the male form of Japanese and so that children from a single mother household or with busy fathers have male role models in their day to day life." The program just added a new feature recently called "Terakoya", where every Wednesday for an hour children have the opportunity to experience a cultural activity of their choice from science, calligraphy, drawing manga, to playing music, supervised by bilingual teachers.

Beside the New Jersey campus, Japanese Childrens Society has Friends Academy in Manhattan and a location in Port Washington. Call for details.

2460 Lemoine Ave. #104 & #105
(bet. Washington & Bayview Aves.) Fort Lee, NJ 07024
TEL. 201-947-4707 / www.japaneseschool.org

MARTIAL ARTS

Aikido Up Here

- **Small classes for kids & adults**
- **Focus is on cooperation - not defense**
- **A tranquil space, supportive community**

Aikido Up Here resembles more a Zen temple than a martial arts dojo in philosophy and affect. Classes combine a strong meditation component with Aikido practice: the focus on being connected and developing awareness as our inner strength - not to defend, but to assist us in becoming truly who we are

3 Henshaw St., (bet. Dyckman St. & Riverside Dr.)
New York, NY 10034
TEL. 646-483-8700 / www.aikidouphere.com

LANGUAGE FREE TRIAL DISCOUNT

Amity Language Institute

- **Small classes (3-8 students per class)**
- **Taught by experienced, native speaker teachers trained for teaching Japanese**

They make special emphasis on achieving practical conversation and solid composition skills. Their small class size allows students plenty of personal attention. Also, their classes are good preparation for the JLPT. Register by June 30 and mention Chopsticks NY and you'll get 50% off the $30 registration fee. Personal free trial lesson available.

124 E. 40th St., (bet. Lexington & Park Aves.) # 203
New York, NY 10016
TEL. 212-697-8374 / www.learnjapanesenyc.com

PERSONAL TRAINING FREE TRIAL

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TEL. 917-699-9670
www.bodybychizuru.com

LANGUAGE DISCOUNT FREE TRIAL

Hills Learning

- **Japanese, Chinese, Korean and Thai language classes, via original method.**
- **Private lessons are available anytime.**
- **Free trial lesson for Chopsticks NY readers.**

Hills Learning is the only language school that specializes in Asian language instruction in NYC. Group classes, private lessons, and immersion courses are available. A special class for high school students is offered over the summer during the day

380 Lexington Ave., (bet. 41st & 42nd Sts.) 17th Fl.
TEL. 212-551-7903
www.hillslearning.com

MARTIAL ARTS

New York Budokai

- $20 intro class
- No equipment needed
- Classes held on Tuesdays & Thursdays 7-9 pm

Jaido is the Japanese art of drawing the sword New York Budokai was founded in 1969 and is one of the oldest sword schools in the U.S. We practice Ryushin Shouchi Ryu, which is overseen by the headmaster Kunikazu Yahagi of Seisetkan Dojo in Tokyo.

520 8th Ave., 16th Fl. New York, NY 10018
TEL 917-821-1460 www.newyorkbudokai.net
info@newyorkbudokai.net

REAL ESTATE DISCOUNT

Real Estate Institute of Greater New York

- The New York State licensed real estate salesperson's qualifying course
- 10% off on the first 2 months tuition (Reg. $390). Offer ends on Nov. 31.

Taught by a former NYU instructor, this course fulfills the 75 hour course requirements to become eligible to apply for a New York State real estate salespersons license. Basic course is conducted in English but Japanese and Chinese translations will be available when needed.

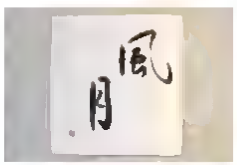
401 Broadway Suite 1610
New York, NY 10013
TEL. 646-420-9868

TRADITIONAL DISCOUNT

Seikou Shodo

- Learn the traditional art of "shodo" (calligraphy), from basic to advanced
- Private lessons can be arranged
- Study for around two years and receive instructor certification (shodan)

Shodo lessons by an instructor with 30 years of practice and 8th dan, the highest shodo degree. Lessons are available on Tue, Thu, Sat and Sun by appointment only. $30/1hr, $50/2 hrs. Until June 30 new students get lessons at half price.



315 W 61st St. #7S New York, NY 10023
TEL 212 247 2589 / www.seikoushodou.com
seikou5102009@gmail.com

CRAFT

NY Togei Kyoshitsu (Pottery School)

- Pottery class
- Open 6 days for members
- 2.5 hour trial course ($35)

Founded in 1994 in Midtown Manhattan, NY Togei Kyoshitsu is the only school teaching the Japanese ceramic method. The trial course includes the basic Japanese pottery techniques and you will make a cup and a slab plate or a sake cup and a tokkuri sake server. Call in advance for individual and group lessons.

5 W 30th St., 3rd Fl. (bet. Broadway & 5th Ave.)
New York, NY 10001
TEL. 212-268-1711 / www.nytogei.com

LANGUAGE CULTURE PRESCHOOL AFTERSCHOOL DISCOUNT

Town House International School (T.H.I.S.)

- Preschool program for ages 2-6, and after-school program for ages 4-6
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Established in 1976, T.H.I.S. has offered multicultural programs, focusing on cognitive, socio-emotional, physical and intellectual development. Licensed by the NYC Board of Health, they welcome children from across the city and around the world. Their Summer Camp runs from July 5-August 31.

1209 Park Ave. New York, NY 10128
TEL 212-427-6930 / www.thisny.org
townhouseinternationalschool@gmail.com

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School Guide

The following is a list of schools where you can learn Japanese culture

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

LANGUAGE

New Jersey — R/Logo Learning Center — Japanese
2460 Lemoine Ave #104&105 Fort Lee NJ
201-947-4707

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave)
212-678-4251

Midtown West — New York Japanese Language School — Japanese

A native Japanese speaker who is also a J-pop magazine writer offers classes in midtown and downtown. Lessons are available in small groups, private and Skype. You can also take private lessons in Flushing and Mitsuwa Market Place.
257 W 38th St 14th Fl (bet 7th & 8th Ave)
646-345-9777 http://ny.japanese.com/

Midtown East — Amity Language Institute* — Japanese
124 E 40th St #203 (Lexington nr 40th St)
212-697-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.
360 Lexington Ave 17 Fl (bet 41st & 42nd St)
212-551-7903 www.hillslearning.com

Midtown East — Ihac language institute, inc.* — Japanese
369 Lexington Ave #300 (bet 40th & 41st St)
212-867-2000

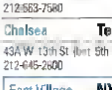
Midtown East — Japan Society — Japanese
333 E 47th St (bet 1st & 2nd Ave)
212-715-1256

Midtown East — Language House — Japanese
545 5th Ave #910 (at 45th St.)
212-349-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave #700 (at 42nd St.)
212-809-4754

Chelsea — ABC Language Exchange* — Japanese
146 W 25th St #FE (bet 5th & 7th Ave)
212-563-7580

Chelsea — Tenri* — Japanese
43A W 13th St (bet 5th & 6th Ave)
212-645-2600

East Village — NYCNDA — Japanese

Providing immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. The activities include play music, songs crafts, games and story time. Visit their website for full details and additional programs. Daycare ages 3-5years.
Visit by appointment only.
212-477-3252 www.nycnda.com

Soho — Tribeca Language — Japanese
22 Harrison St (bet Hudson & Greenwich St)
212-219-9093

Westchester — Go! NihonGo Language — Japanese
PO Box 33 White Plains NY 10605
914-255-5268

Westchester — Int'l Lifelong Education — Japanese
501 Central Park Ave Ste 104 Scarsdale, NY 1053
914-723-7600

Westchester — Japanese Study Hall — Japanese
84 Calvert St Harrison NY 10528
917-697-2617

New Jersey — Japanese-American Society of New Jersey* — Japanese

The language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.
304 Main St 2nd Fl Fort Lee NJ 07024
201-461-5138 www.jasofnj.com

TRADITIONAL

Upper West — Ihanobo Ikebone School — Ikebana
90 W 60th St #6K (bet 3rd & Lexington Ave)
212-757-6748

Upper West — Seihou Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th degree black belt shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bokuga (ink painting) meetings are also held. Email seikou5102003@gmail.com for more details!
315 W 91st St (at West End Ave)
212-247-2586 www.seikoushodo.com

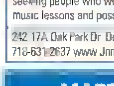
Upper West — Sogetsu Ikebone School — Ikebana
201 W 70th St (at Amsterdam Ave)
212-873-6115

Upper East — Urosenha Chanoyu Ctr — Sado
153 E 69th St (bet 3rd & Lexington Ave)
212-988-8161

Midtown West — Ellie's NY Floral Design — Ikebana
15 W 44th St 11 Fl (bet 5th & 6th St)
212-661-3636

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional art styles, aesthetics and functionality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.
5 W 30th St 3 Fl (bet Broadway & 5th Ave)
212 268-1711 www.nytogei.com

Queens — Nosho-kai Ryukyu Dance School — Dance

The school offers Okinawan dance and singing lessons in both traditional and folk styles as well as sanshin (musical instrument) lessons. Junko is seeking people who would like to take dance and music lessons and possibly perform in future events.
242 17A Oak Park Dr Douglaston, NY 11362
718-631-2837 www.JunkoFisher.com

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St (Riverside Dr & Dyckman St)
646-483-6700

Upper West — Shonnryu Matsubayoshi* — Karate
131 W 72nd St #2R (Columbus & Amsterdam)
212-875-8025

Upper West — Shotokan Karate-Do NY — Karate
240 W 98th St (bet Amsterdam & 10th Ave)
212-789-5500

Upper West — UWS Kanshihan Karate* — Karate
328 Columbus Ave (bet 105th & 106th St)
212-222-1172

Upper East — Aikido Shoho Dojo — Aikido
350 E 52nd St (at 1st Ave)
646-509-8212

Upper East — Ultimate Karate USA* — Karate
1350 3rd Ave 3 Fl (at 76th St)
212-426-4666

Upper East — Kaizen Karate at NEMMAA* — Karate

Sensei Mullere combines different martial art styles including Shotokan Karate, Tae Kwon Do and Brazilian Jiujitsu. The 30s at his dojo are "desired discipline and determination." Come for a mental and physical training. Anyone at any age is welcome.
1795 3rd Ave (at 93th St)
212-426-5678 nemmaa.com

Midtown West — New York Budokai — Martial Arts

Iaido is the Japanese art of drawing the sword. New York Budoka was founded in 1960 and is one of the oldest sword schools in the US. We practice Ryushin Shinden Ryu which is overseen by the headmaster Kunikazu Yahagi of Seitoku Dojo in Tokyo.
520 8th Ave, 16th Fl (bet 36th & 37th St)
917-821-1480 www.newyorkbudokai.net

Midtown West — Shinjinkekan New York* — Karate
535 8th Ave #307 (bet 35th & 36th St)
917-400-9183

Midtown East — KYOKUSHIN KARATE NY Branch* — Karate

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265 Madison Ave 5 Fl (at 39th St.)
212-347 3334 www.kkny.net

Chelsea — Eizanryu Jujitsu Biwako — Jiu Jitsu
214 W 29th St 3 Fl (bet 7th & 8th Ave)
212-290-0527

Chelsea — N.Y. Shorin Ryu Karate — Karate
37 W 26th St. (bet 5th & Broadway.)
212-430-9600

Chelsea — New York Aikikai* — Aikido
142 W 19th St 2 Fl (bet 6th & 7th Ave)
212-242-0246

Chelsea — U.S. Budo Kai-Kan* — Mix
110 W 14th St 2 Fl (bet 6th & 7th Ave.)
212-807-7336

Chelsea — World Seido Karate* — Karate
61 W 23rd St 2 Fl (bet 5th & 6th Ave)
212 924-0511

Gramercy — World Kanreikai Karate — Karate
4 W 18th St 3 Fl (bet 5th & 6th Ave)
212-677-7228

East Village — Karate Honma Dojo — Karate
58 E 11th St 5 Fl (Broadway & University)
212 505-3656

East Village — New York Jiu Jitsu* — Jiu Jitsu
666 Broadway Bsmt (at Third St)
212-343-8310

Soho — Ken Zen Institute — Kendo
54 Thomas St (bet Church St & W Bway)
212-405-8104

Soho — Dishi Judo Club* — Judo
547 Greenwich St (Vandam & Charlton St)
212 966-6850

Brooklyn — Aikido of Park Slope — Aikido
555 5th Ave (at 15th St)
718-768-5302

Brooklyn — Japan Karate Association — Karate
565 5th Ave (bet 15th & 16th St)
718-788-0345

Queens — School of Taijutsu — Mix
475 Onderdonk Ave Ridgewood, NY 11385
917-449-7035

Long Island — NY San Ten Karate — Karate
1370A Majors Path Southampton, NY 11968
631-999-4220

Staten Island — Judo & Jujitsu Dojo — Judo
3902 Amboy Rd Staten Island NY 10309
718-619-0150

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate
360 Old Nova Rd 2Fl Edgewater NJ 07020
212-947-3334

New Jersey — Ridgewood Karate School — Karate
30 Cottage Pl Ridgewood NJ 07450
201-447 2272

New Jersey — Yoshitsune Jujitsu Kai — Jiu Jitsu
434 Broadway Bayonne NJ 07002
201-725-9018

OTHER

Upper East — MATHnyc — Math

MATHnyc is run by Susanna Skoko, a private Mathematics tutor with 15 years of experience. She has degrees in Mathematics and Economics and is a home teacher and governess. She is great with kids & teens! If you live on the Upper East Side call now!
212-203-0272
www.MATHnyc.com

Midtown West — The School for Strings — Music
418 W 54th St. (bet 9th & 10th Ave)
212-315-0815

Midtown West — Toho Shoji N.Y — Jewelry Making
950 6th Ave (bet. 30th & 37th st)
212-868-7465

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212-947-3334 www.kkny.net

Chelsea — Sachiyo Ito & Dance Co. — Dance
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212-627-0265

Lower Mhn — Real Estate Institute of Greater New York — Real Estate

Tanght by a former NYU professor, this course fulfills the 75 hour course requirements to become eligible to apply for a New York State real estate sales person's license. Mention Chopsticks NY magazine to receive 10% off on the first 2 months tuition.
401 Broadway (bet. Walker & Lispenard St.) #1010
646-420-9969

Brooklyn — forte>piono studio — Piano
www.okkosasako.com/fortepianostudio.htm
917-622-0305

ADMIRING JAPAN THROUGH THE EYES OF PROFESSOR DONALD KEENE

I am embarrassed to admit it, but for the longest time, I really had no idea who Professor Donald Keene was until I applied for a job at the Donald Keene Center of Japanese Culture at Columbia University; I just knew he was "some famous translator guy." Little did I know how or why Professor Keene was so famous in the Japanese Studies field.

I found out that Professor Keene first became interested in Japan as a young boy when he picked up a translated version of *Genji Monogatari* in a used book store. He was so intrigued by this work that he went on to college and then became a Japanese language interpreter for the U.S. Navy during World War II. During this time, he befriended many Japanese and eventually fell in love with Japan.

Professor Keene went on to obtain his master's degree and Ph.D. and began teaching at Columbia University in 1955. For over five decades, Professor Keene taught a variety of classes focusing on Japanese literature and the Japanese performing arts.

At the Keene Center, I perform a variety of administrative duties. And although it is not part of my official job description, I am happy to assist Professor Keene with his "fan mail," handle lecture or event requests, comb his hair so he doesn't look like the "nutty professor," straighten his tie before important events, and look out for his best interests.

Professor Keene's very last class at Columbia was held on April 26th with a group of 11 students. It was covered by over 35 members of the press, including all of the major Japanese TV stations, newspapers, and the New York Times. As usual, I whispered to him, "Pssst! Professor Keene! Do you have a comb?" He handed over his comb and I combed his fluffy hair one last time. He smiled and said nervously, "Do I look ok?"

The topic of the last class was about the Noh theater. Professor Keene eloquently explained the history and beauty of Noh plays. He explained that the "plays have high literary value, but are generally considered by scholars of Noh as a combination of music and dance rather than as literary works." He also made comparisons to the Greek theater and educated us on the background of the Noh theater actors. The Japanese vocabulary rolled off of his tongue as easily as the English. As Professor Keene was describing the Noh theater building, the importance of the pillars, and where to get the best seats, I felt as if I were inside of the Noh theater. Professor Keene's voice had so much enthusiasm as he depicted everything in so much detail. I could sense his strong appreciation for each and every aspect of Noh plays, and moreover, admiration for the Japanese people and Japanese culture.

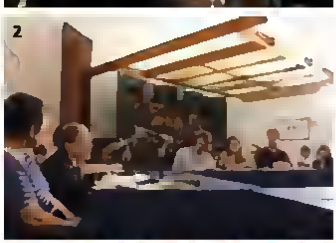
Professor Keene's last class ended with a loud round of applause. His students left with the satisfaction that they had officially completed Professor Keene's course. The rest of us left with mixed feelings, as Professor Keene would no longer be teaching, yet he would have the freedom to truly enjoy his retirement.

I have never met a man who is more passionate about Japan than Professor Keene. Earlier this year, Professor Keene spent some time thinking about his future and what he would like to do with his life upon complete retirement from teaching. He decided that he wanted to move to Japan permanently and become a Japanese citizen, as he feels it's a "way to give back to the Japanese." Due to the recent tragedies in Japan, many Japanese citizens are finding great courage from Professor Keene's willingness to become Japanese.

Professor Keene: Thank you for showing us that, from the unknown, a new perspective can be born. During wartime, friendships can be cultivated. Amidst multiple tragedies, hope can be found. Thank you for being such an inspiration to us all.

——by *Kia Samanego*, Assistant Director, Donald Keene Center of Japanese Culture at Columbia University

Donald Keene Center of Japanese Culture at Columbia University
507 Kent Hall MC 3920 New York, NY 10027
TEL. 212-854-5036 / www.keenecenter.org



1. Professor Keene received a bouquet of flowers from the students in his last class. The students will make a donation of books he recommends to the C.V. Starr East Asian Library at Columbia University. **2**. Professor Keene's students listen intently to his last lecture. **3**. Professor Keene says that one of his greatest joys in life is teaching.

FOOD DRINK GROCERY

RESTAURANT REVIEW
Komegashi Too / Tarakawa Ramen (Midtown West) / Yuba Restaurant

ASIAN RESTAURANT REVIEW
Pam Real Thai

LET'S EAT THE SEASON
Frash Green Pea Rice

THE KURAMOTO
Yamamoto Shuzo, Co., Ltd.

LISTINGS
Japanese Restaurant
Asian Restaurant

JAPANESE / SUSHI

Komegashi Too

99 Town Square Place, Jersey City NJ 07310
Lunch: Mon-Fri 12-2:30 pm Brunch: Sat 12:20 pm-3 pm Sun 1-4 pm
Dinner: Mon-Thu 5-10:30 pm Fri & Sat 5-11 pm Sun 4-10 pm

Among the plethora of Japanese restaurants in the NY area, **Komegashi Too** in Jersey City is one of those places that will please any food lover with their creative approach to the Japanese tradition. The establishment has been in operation for more than 10 years and is still going strong, as it ceaselessly wows customers with innovative, modern twists to Japanese cuisine, both in the kitchen, and at the sushi counter. The mastermind in the kitchen is Chef Chie Shirahata who brings her French background and a feminine subtlety to the table. Using western herbs and French-style presentation, she gives her Japanese dishes a modern edge, yet never straying too far from the roots, like her *Thyme Scented Grilled Squid*. At the sushi counter, Chef Seiji Hanahashi shows his masterful skill in traditional sushi, but also comes up with some irresistible originals. One of the new menus at the sushi bar is *Veggie Sushi*. Vegetables like red peppers, enoki mushrooms, celery, and eggplant are prepared in ways that retain each ingredient's essence in both form and flavor. Featured items change seasonally so that regulars always have something new to look forward to.

THYME SCENTED GRILLED SQUID

The light, subtle flavors of the *Thyme Scented Grilled Squid* are great to enjoy on a warm day with a drink to get your appetite going. And for those looking for alternatives to traditional sushi that are both beautiful and tasty *Firework Chirashi* and *Veggie Sushi* will hit the spot.

3 Best Sellers

- **Thyme Scented Grilled Squid $8**
- **Veggie Sushi $8 (Small) $16 (Large)**
- **Oyster Shooter $15**

RAMEN / JAPANESE

NEW! Terakawa Ramen (Midtown West)

885 9th Ave (bet. 56th & 58th Sts.) New York, NY 10019
TEL 212-307-0170
Mon-Sun 11:30 am-10:45 pm

The end of April saw the opening of a new West Side location of the Gramercy tonkotsu (pork-flavored) ramen shop **Terakawa**. This style of ramen originated in Kyushu, and Terakawa serves the thicker Kumamoto variety. They offer carefully crafted noodles, as well as side dishes such as homemade gyoza, chicken curry and pork fried rice. Store Manager, Hideki Matsui suggests that customers start by trying the standard Terakawa Ramen, and later experiment with different toppings. They include familiar favorites such as egg and bean sprouts, as well as more unusual offerings such as mozzarella cheese. Whereas the creamy *Terakawa Ramen* is 100% pork-based broth, the restaurant also has a *Miso Ramen* which is half pork base and half chicken broth, a *Shoyu (soy sauce) Ramen* that is a chicken broth, and a *Tan Tan Noodle* comprised of chicken broth with sesame and miso and topped with slightly spicy minced meat. Another item that might surprise customers with its color is the *Mayu Ramen*, a "blissful black" soup flavored by seared leek in garlic oil. Don't forget to add Terakawa's homemade fried garlic and sesame to your soup for some extra flavor!

TERAKAWA RAMEN

Terakawa Ramen's namesake is a pork bone based soup, featuring thin, al dente noodles. Toppings include bamboo shoots, red ginger roast pork, boiled egg, scallions and kikurage mushrooms. First, eat as it is, and then try with their homemade fried garlic. You'll see the garlic multiplies the tastefulness.

3 Best Sellers

- Terakawa Ramen $9
- Shoyu Ramen $9
- Ten Tan Noodle $10

JAPANESE / SUSHI

Yuba Restaurant

105 E. 9th St., (bet. 3rd & 4th Aves.) New York, NY 10003
TEL 212-777-9188 / www.yubanyc.com
Mon-Fri. 11:30 am-3:30 pm, 5:30-10:30 pm; Sat: 12 pm-3:30 pm, 5:30-11:30 pm; Sun: 5:30 pm-11:30 pm

Founded by a former grill and sushi chef at Masa who fell in love with yuba (tofu skin), **Yuba Restaurant** celebrates this delicious and versatile Japanese food. Though located in the East Village only a block from St. Marks, Yuba identifies itself as a "destination restaurant" different from others in the area. According to the chef, "We are set apart by quality and ingredients, as we showcase specialties such as truffles, caviar and foie gras." True to its name, Yuba has several dishes starring tofu skin. The chef highlights the cold appetizer *Uni (sea urchin) with Yuba* as a must-try dish, as the yuba used is specially ordered from Japan. Additional selections featuring tofu skin are the *Yuba Roll*, *Yuba Miso Soup* and *Grilled Miso Yuba*. Of course there are plenty of non-yuba options, including the *Sweet Corn Tempura*. The kernels are flavored with smoked salt and delicately fried on a shiso leaf, creating an unbelievably light result. Yuba's sleek interior is enhanced by its sheer paper lanterns and simple wood décor, making this stylish atmosphere the perfect place to enjoy a sophisticated meal.

UNI WITH YUBA

The *Uni with Yuba*, or sea urchin and tofu skin, is one of Yuba's premier offerings. It is prepared in tosazu sauce, which is comprised of vinegar, soy sauce, sake and bonito. The uni is layered in yuba imported from Japan and has cucumbers added for texture.

3 Best Sellers

- Sweet corn tempura $10
- Uni with Yuba $16
- "Risotto Style" Uni Rice $23

ADVERTISEMENT

The Mountain Moves Not, but the River Does Flow
- Shindo Sake Brewery Co., Ltd.

Gasanryu which has been made by Shindo Brewery in Yamagata Prefecture for 10 generations, is served at the sake bar Kirakuya as the sake for all occasions. Kirakuya's sommelier Keita Akaboshi, talks about the beauties of Gasanryu and the ways to enjoy it

Ura-Gasanryu "Fuka"

SWEET ▼ DRY

This unfiltered junmai sake is brewed at low temperature and bottled without pasteurization. It retains its fresh flavor. Clean and lively to drink.

Gasanryu is very popular here at Kirakuya. "Gasanryu" was created based on the idea that "The mountain moves not, the river flows, and while tradition is important, conventional thinking is not useful in all situations." According to the brewmaster of this 10 generation old brewery, Mr. Masanobu Shindo, the Gasanryu series was born from the idea of making sake consistently from raw ingredients grown by the brewery itself, based on the goal of making "true local sake, sake that the people demand." The sakes in this series, Gokugetsu, Fuka, and Koka are all bottled fresh so they have brilliant aromas and balanced flavors that are miraculous.

Of those sakes, I will introduce Fuka, this time. With the fresh and sweet aroma of orange flowers, a complex flavor with many layers, it has the perfect balance of acidity and umami. Not only the aroma, but the flavor is also superb, making it perfect for any occasion and easy to pair with many foods. When pairing with foods at Kirakuya, the *Washu Beef Tataki* is an excellent choice. With the surface of the washu beef slightly charred by the fire, and garnished with salt, pepper and balsamic vinegar flavored sauce, the blend of acidity and the rich savoriness of the meat make this dish the perfect match for the round acidity and the slight sweetness of Gasanryu. Experiencing these two flavors together, you will fully enjoy both the food and drink.

Various types of customers can be seen at Kirakuya, but because it is a sake bar, many customers use it as a second destination, after having already eaten elsewhere. These customers have often already had sake as well. At these times Fuka is offered as the house recommendation. It has a fragrant aroma and a slight acidity comes through with the bold flavor. The customers love it every time. Of course there is also the opposite. Customers also come here as a first destination, and for customers who abruptly order sake without first ordering beer or food, we offer Fuka. The comforting freshness of the aroma stirs the imagination as the customers enjoy it. Fuka is truly a splendid sake, and an excellent recommendation for any occasion.

Shindo Sake Brewery Co., Ltd.
1331 Ooaza-Takai, Yonezawa City, Yamagata
JAPAN 992-0116
TEL +81-238-26-3406 / www.kurouzaemon.com

Kirakuya Sake Bar
2 W 32nd St 2nd Fl, New York, NY 10001
TEL 212-695-7272 / www.kirakuya-nyc.com

EVENT

June 20
Gasanryu Night at Kirakuya
During dinner, Kirakuya will serve three sakes from Gasanryu series, Koka, Kisaragi and Fuka, paired with selected Kirakuya dishes at discount prices.
Masanobu Shindo from Shindo Sake Brewery, the brewer of Gasanryu series, will join at the event to chat with customers.

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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Upper West

Akat Sushi Lounge — $18
507 Columbus Ave (bet. 84th & 85th St.)
212-362-6200

Bar Masa — $69 Su
The Warner Ctr. 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20

Serving affordable Japanese dishes for $20 or less in the heart of Lincoln Sq. for over 30 years. The sushi chef Mr. Miyata and the dining chef Mr. Hara are both native Japanese and have been satisfying our patrons with delicious meals for over a decade.
2015 Broadway (at 69th St.)
212-477-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4818

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5555

Ichie Restaarant — $20
53 W 10th St (bet. Manhattan & Columbus Ave.)
212-865-4888

Kitaro — $18
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-9008

Kouzan — $25
495 Amsterdam Ave (at 83rd St.)
212-280-8059

Kumo Sushi — $30
105 W 72nd St (Columbus & Amsterdam Ave.)
212-580-5228

Mama Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-567-2450

Mana Organic Cafe — $20
646 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Masa — $400 Su
The Warner Ctr. 4FI Columbus Cir
212-823-9800

Matsa — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7922

Mamoya Amsterdam — $42
427 Amsterdam Ave (bet. 80th & 81st St.)
212 580-0007

Next Door — $25
813 W 187th St (Pinehurst & Fort Washington)
212-543-2111

Ozu — $20
566 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-4318

Planet Sashi* — $25
390 Amsterdam Ave (at 78th St.)
212 712-2162

Sage Grill — $25
1268 Amsterdam Ave (bet. 122nd & 123rd St.)
212-666-2999

Sajr's — $20
256 W. 109th St (Broadway & Amsterdam Ave.)
212 749 1834

Suma Sushi — $25
364 Amsterdam Ave (bet. 105th & 107th St.)
212 280-5858

San-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5006

Sushi A-Go-Go — $20
1900 Broadway (bet. 63rd & 64th St.)
212 724 7340

Sushi Hana — $35
466 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874 1076

Sushi Yu 2 — $15
627 W. 181st St (bet. Pinehurst & Cabrini)
212 781-4833

Tamaya — $14
4030 Broadway (bet. 169th & 170th St.)
212 568-0036

Tenzan — $32
285 Columbus Ave (bet. 73rd & 74th St.)
212-580 7300

Vine Sushi & Sake — $20
2953-55 Broadway (bet. 115th & 116th St.)
212 222 3566

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th St.)
212-628-8865

Donguri — $54 M
305 E. 83rd St (bet. 1st & 2nd Ave.)
212-737-5656

East Japanese* — $22
354 E. 69th St (bet. 1st & 2nd Ave.)
212 734-5270

Fuji Yama — $30
1456 1st Ave (bet. 76th & 77th St.)
212 249 2722

Geisha — $61 Su
33 E. 61st St (bet. Park & Madison Ave.)
212-813 1113

Ginza — $20
800 Lexington Ave (at 62nd St.)
212 888-7836

Hara — $30
1329 3rd Ave. (at 76th St.)
212 452-1028

Haru Saka Bar — $38
1327 3rd Ave. (at 76th St.)
212-452 2230

Ichiro — $30
1684 2nd Ave (bet. 87th & 88th St.)
212 369-6300

Ikenohana — $25
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-9639

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1816 3rd Ave (bet. 93rd & 94th St.) $35
212-828-0029

Upper East **Iwasaki Sushi**
1103 1st Ave (bet. 60th & 61st St.) $25
212-308-8528

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1619 York Ave (bet. 85th & 86th St.) $31
212-772-8838

Upper East **Koito Sushi***
310 E. 83rd St. (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Konomi Sushi**
1817 2nd Ave (at 94th St.) $25
212-289-2710

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

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Upper East **Ouhi Sushi**
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212-828-3388

Upper East **Poha**
343 E. 85th St. (bet. 1st & 2nd Ave.) $30
212-249-0569

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $85
212-249-0503

Upper East **Shaba-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $37
212-861-5635

Upper East **Sushi Hana**
1501 E. 2nd Ave. (at 78th St.) $30
212-327-0582

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Saki***
1143 First Ave (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Sushi Suhi**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-249-3766

Upper East **Tatuni 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

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212-980-5900

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1640 3rd Ave. (bet. 91st & 92nd St.) $7
212-987-7150

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212-988-8982

Upper East **Yuko**
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Midtown West

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356 W. 52nd St. (bet. 8th & 9th Ave.) $30
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234 W. 46th St. (bet. Broadway & 8th Ave.) $30
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212-397-0404

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212-581-2240

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212-265-2908

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620 6th Ave. (at 40th St.) $45
212-354-2195

Midtown West **Ise 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $20
212-707-8702

Midtown West **Ishihama**
319 5th Ave. (at 32nd St.) $25
212-696-0202

Midtown West **Izahaya IROHA**
152 W. 49th St. (bet. 5th & 7th Ave.) $32
212-398-9045

Midtown West **KATSUHAMA55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-641-7145

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.) $20
212-582-1065

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) $60
212-921-9330

Midtown West **Kyotofa**
705 9th Ave. (bet. 48th & 49th St.) $25
212-974-8012

Midtown West **Maachaaka-Tei***
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-247-1585

Midtown West **Meaku-Tei**
60 W. 56th St. (bet. 5th & 6th Ave.) $20
212-757-1642

Midtown West **Monster Sushi***
22 W. 46th St. (bet. 5th & 6th Ave.) $30
212-336-7707

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212-258-2980

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ochi***
350 W. 48th St. (bet. 8th & 9th Ave.) $25
212-581-3138

Midtown West **Oyishi Sushi**
374 W. 46th St. (at 9th Ave.) $12
212-265-5686

Midtown West **Rio & You***
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Midtown West **Sahe Bar Hagi***
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212-764-8549

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212-869-0972

Midtown West **Shimizu**
318 W. 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Sobu Nippon***
19 W. 52nd St. (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251 W. 55th St. (bet. Broadway & 8th Ave.) $90
212-956-0670

Midtown West **Sushi Damo Oamu**
330 W. 56th St. (bet. 8th & 9th Ave.) $60
212-707-9909

Midtown West **Sushi of Gari 46**
347 W. 46th St. (bet. 9th & 8th Ave.) $40
212-957-0046

Midtown West **Sushi Zen**
108 W. 44th St. (bet. 5th & 7th Ave.) $70
212-302-0707

Midtown West **Sushidee***
123 W. 49th St. (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
28 W. 56th St. (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **Terakawa Ramen***
485 9th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramen**
366 W. 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yahtori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.) $40
212-245-4555

Midtown West **Yoshinoya**
255 W. 42nd St. (bet. 7th & 8th Ave.) $7
212-703-9940

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $7
212-459-2100

Midtown East

Midtown East **Aburiya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $60
212-867-5454

Midtown East **Aquamarine**
713 2nd Ave. (bet. 38th & 39th St.) $30
212-297-1680

Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.) $39
212-991-0001

Midtown East **OONBURI-YA***
137 E. 47th St. (bet. 3rd & Lexington Ave.) $25
212-980-7905

Midtown East **E53 Teriyaki House***
220 E. 53rd St. (bet. 2nd & 3rd Ave.) $20
212-888-8075

Midtown East **Gyu-Kaku***
965 3rd Ave. 2 Fl. (at 59th St.) $40
212-702-6816

Midtown East **Hahubai**
The Kitano Hotel 66 Park Ave. (at 38th St.) $66
212-885-7111

Midtown East **Haru**
200 Park Ave. (at 42nd St.) $35
212-490-9680

Midtown East **Hatsahana**

Established in 1975, Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center. It is perfect for business lunches. And anytime try their Omakase at sushi bar or prix-fixe and entree starting at $23.
17 E. 45th St. (bet. 5th & Madison Aves.) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhana Park***
237 Park Ave. (bet. 45th & 46th St.) $39
212-661-3400

Midtown East **Hide-Chan Ramen**
240 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $30
212-813-1800

Midtown East **Ise 49**
151 E. 49th St. (bet. 3rd & Lexington Ave.) $25
212-319-6676

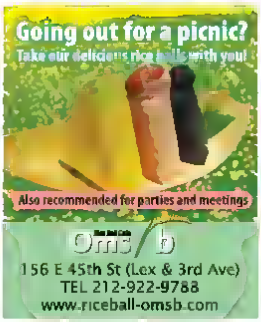
Midtown East **Izahaya Ariyoshi**
226 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3340

SUSHI ZEN

Momokawa Course
5 dishes
sukiyaki
choice of shabu shabu or rice or noodle
dessert
7 days open
6pm- 11:30pm
157 E 28th St. (bet. 3rd & Lexington Aves.)
212 684-7830 / www.momokawanyc.com

POPULAR!
NOBU-CHAN RAMEN
Gyukotsu (beef)/tonkotsu (pork)/Torigara(chicken)/ Kaisen(seafood) Broth
1ST FLOOR
JAPANESE BAR & RESTAURANT
516A 3rd Ave (bet 34th & 35th St.)
212 685 3663 OPEN LATE
2ND FLOOR
Club NIKAI
Mon-Fri 8pm-2am 212 685 3883

JAPANESE/MEXICAN HEALTHY FUSION!
HIJIKI (SEAWEED) BURRITO WITH BROWN RICE $7.5
LNA BURRITO & TERIYAKI
709 5th Ave
(Corner of 22nd St.)
Brooklyn NY
TEL: 718-768-8060
Closed on Mondays


Going out for a picnic?
Take our delicious rice balls with you!
Also recommended for parties and meetings
Omsb
156 E 45th St (Lex & 3rd Ave)
TEL 212-922-9788
www.riceball-omsb.com

dieci
228 E. 10th St. (bet. 1st & 2nd Aves.)
212-387-9545 / www.dieciny.com

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32 B way (@Morris St.)
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IRON SUSHI
Sundays and Mondays
gat 15% off your bill
during dinner time. Dine in only
East Village
212 E. 10th St.
(bet 1st & 2nd Ave.)
Tel 212-228-0102
Upper East
355 E. 76th St.
(bet.1st & 2nd Ave.)
Tel 212-772-7680
www.ironsushiny.com

Prix-Fixe Menu Choose one appetizer & one main course
$21 w/ Sake or Wine (Sunday - Wednesday)
$15 for students (Everyday until 8pm)
All You Can Drink House Sake & Sapporo Draft Beer
Every Night for $20
Bottle of Wine 1/2 price
Sunday & Monday
cho cho san
Japanese Restaurant
15 W 8th St (bet. 5th & 6th Aves.)
212 473 3333
www.chochosanrestaurant.com

OR8
Mon: close
Tue-Thu & Sun: 6pm-12am
Fri & Sat: 6pm-3am
64 SOUTH 2ND ST BROOKLYN NY 11211 718.384.2152 WWW.ONEOREIGHTBK.COM

New Restaurant Open!
Izakaya IROHA
An izakaya style restaurant with a large selection, reasonable prices, and featuring sushi
Izakaya IROHA Owned by the same company as Sake Bar Hagi
152 W. 49th St. (bet. 6th & 7th Aves.) TEL: 212-375-9049
Lunch: Mon-Fri 11:45am-3pm, Dinner: everyday 5pm-12am

$6~ Delicious! A la Carte Value Menu
Notice: The value menu changes weekly
IZAKAYA RIKI
141 E. 45th St. (bet 3rd & Lexington) TEL: 212-986-5604
Mon- Fri: Mon- Sat: 6pm- 4am Sun: 5:30pm- 12:30am

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years, Izakaya Riki offers many varieties of Japanese Izakaya style food. The Lunch set ($15) is not to be missed. Open until 3 am from Mon-Fri, it opens its doors to hungry New Yorkers.

141 E 45th St (bet. Lexington & 3rd Aves) **$40** L
212-986-1100

Midtown East **Jekoi** **$30** S L
237 E 53rd St (bet. 2nd & 3rd Aves.)
212-588-8788

Midtown East **KATSUHAMA47*** **$18** L
11 E 47th St (bet. Madison & 5th Ave.)
212-758-5809

Midtown East **Kerame Zushi** **$110** S
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.)
212-317-2802

Midtown East **Mai Sushi Restaurant** **$18** Sa S L
16 E. 41st St. (bet. 5th & Madison Ave.)
212-400-8890

Midtown East **MEGU Midtown** **$125** S
846 UN Pl. (bet. 47th & 48th st.)
212-964-7777

Midtown East **Menchenko-Tei** **$14** L
131 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-6805

Midtown East **MOCO**

MOCO

Serving the popular "Nobu chanpon" named after the chef who created it. Available with shoyu and/or shio flavor with gyukotsu (beef) tonkotsu (pork) chicken or seafood broth. Moco is open late every day and Club NIKAI is open until 2am on weekdays.

518A 3rd Ave (bet. 34th & 35th St.) **$30**
212-685-3453

Midtown East **Noda-Sushi** **$25** S
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-838-2537

Midtown East **Nippon*** **$49** Sa S
155 E. 52nd St. (bet. 3rd Ave. & Lexington)
212 758-0276

Midtown East **Oms/b*** **$9** S L
156 E. 45th St. (bet. 3rd & Lexington Ave.)
212-822-9763

Midtown East **Onya*** **$30** Sa L
143 E. 47th St. (bet. 3rd & Lexington Ave.)
212 715-0490

Midtown East **Restaurant SEO*** **$40** L
246 E. 46th St. (bet. 2nd & 3rd Ave.)
212-955-7722

Midtown East **Ringo** **$50** L
205 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867-4200

Midtown East **Ronin** **$15** S L
9 E. 37th St. (bet. Madison & 5th Ave.)
212-684-2233

Midtown East **Sakagura*** **$50** L

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout is tucked in the basement level is perfect for couples. Private parties available.

211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.)
212-953-7253 www.sakagura.com

Midtown East **Shinhashi** **$30** S L
7 E. 44th St. (bet. Madison & 5th Ave.)
212-813-1003

Midtown East **Shochu Bar Hatchan**

Conveniently located near Grand Central Station, it is an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.

210 E 44th St. (bet. 2nd & 3rd Ave.) **$30**
212-687-5075

Midtown East **Soba TOTTO** **$40** L S
211 E 43rd St. 1 Fl (bet. 2nd & 3rd Ave.)
212-557-8200

Midtown East **Soshi Time** **$20** S L
921 2nd Ave. (at 44th St.)
212-888-8883

Midtown East **SoshiAnn** **$50** Sa S L
38 E. 51st St. (at Park Ave.)
212-755-1780

Midtown East **Soshiden*** **$45** Sa S L
19 E. 49th St. (bet. Madison & 5th Ave.)
212 758-2700

Midtown East **Tokyo*** **$50** L S
342 Lexington Ave. (bet. 39th & 40th St.)
212-557-9330

Midtown East **Tsushima** **$40** S L
141 E. 47th St. (bet. 3rd &Lexington Ave.)
212-207-1938

Midtown East **West Udon Izakaya** **$10** L
150 E. 46th St. (bet. 3rd & Lexington Ave.)
212-922-9677

Midtown East **Yakitori East*** **$20** S L
210 E. 44th St. (bet. 2nd & 3rd Ave.)
212-687-5075

Midtown East **YAMA Restaurant** **$28** Sa S
308 E. 49th St. (bet. 1st & 2nd Ave.)
212-355-3370

Korea Town

Korea Town **Ichi Umi Restaurant*** **$35** L
9 E. 32nd St. (bet. Madison & 5th Ave.)
212 725-1333

Korea Town **Izakaya Moku** **$20** L
10 W. 32nd St. 2 Fl. (bet. 5th Ave. & Broadway)
212 736-3232

Korea Town **Kirekaya** **$25** Sa L
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-7272

Korea Town **Toyama Sushi** **$22** L
11 W. 36th St. (bet. 5th & 6th Ave.)
212-967-9541

Chelsea

Chelsea **Blue Ginger** **$30** L
108 9th Ave. (bet. 15th & 16th St.)
212-352-0311

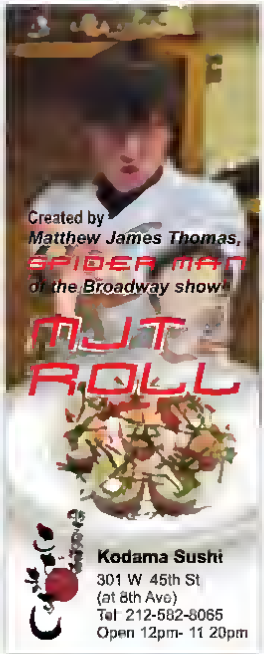
Chelsea **Dosh Sushi*** **$20** L
300 W. 23rd St. (bet. 8th & 9th Ave.)
212 727-0688

Chelsea **ennjo***

A self-service restaurant conveniently located near union square station. ennjo features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi, and sake.

20 E 17th St. (bet. 5th Ave. & Broadway) **$10** L S
646-336-7004

Now 7days' 7-9pm
Beer all $4 / Shochu bottle all $40 only
Umi no ie
86 E. 3rd st. (bet. 1st & 2nd Ave)
(646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumiowe.com



Every Saturday & Sunday, Sapporo Draft Beer (reg. $6) is $3, and Hanetuski Gyoza (reg. $4) is $2
All $2.90
Pork & Chive Dumpling
Fried Chicken Tamagoteji
Udon House by Day, Japanese Izakaya by Night
All $3.90
WEST
West Udon izakaya
150 E. 46th St
(bet 3rd & Lex Aves)
TEL 212-922-9677
Mizuna & Baby Sardines Salad

Chelsea **IRON Sushi**
440 3rd Ave (bet 30th & 31st St) | 212-447-5122 $30

Chelsea **Izakaya Tee**
207 10th Ave (bet 22nd & 23rd St) | 212-627-7777 $25

Chelsea **Motseri**
368 W 16 St (at 8th Ave.) | 212-243-6400 $30

Chelsea **Momoya Chelsea**
185 7th Ave (at 21st St) | 212-863-4466 $40

Chelsea **Monster Sushi***
158 W 23rd St (bet 6th & 7th Ave) | 212-620-5131 $30

Chelsea **MORIMOTO**
88 10th Ave (bet 15th and 16th St) | 212-99-3-8e33 $90

Chelsea **Noka Noho**
458 W 17th St (bet 9th & 10th Ave) | 212 323-9544 $50

Chelsea **Tooaki Tavera**
Gansevoort Hotel 18 9th Ave (at 13th St) | 212-660-6796 $90

Chelsea **Tehaye***
144 W 19th St (bet 6th & 7th Ave) | 212 924-3335 $10

Gramercy

Gramercy **15 EAST**
15 E 15th St (bet Un aniquare W & 5th Ave) | 212-647-0015 $80

Gramercy **Ajt Sushi**
515 3rd Ave (bet 34th & 35th St) | 212-695-2055 $25

Gramercy **Choshi***
77 Irv ng Place (at 13th St) | 212-420-1419 $20

Gramercy **Homechi**
34 E 20th St (bet Park Ave & Broadway) | 212-420-8508 $23

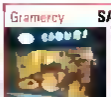
Gramercy **Hooe**
345 1st Ave (at 20th St) | 212-598-0135 $30

Gramercy **Horu**
220 Park Ave S (at 19th St) | 646-429-0809 $30

Gramercy **Keiten Sushi East***
366 3rd Ave (bet. 26th & 27th St.) | 212-889-2326 $15

Gramercy **Mishima***
164 Lexington Ave (bet 30th & 31st St) | 212-532-8536 $25

Gramercy **Momohowe**
157 E 28th St (bet 3rd & Lexington Ave) | 212-683-7630 $45

Gramercy **SABURI***

It s the only restaurant in NY serv ng Wafu-chuka—Japanese style Chinese cu s ne w th a healthy tw st A veteran owner chef who worked under the Iron Chef Ch nese creates new and refresh ng dishes Enjoy Ch nese cu sine like you've never expe tenced before
16th Lexington Ave (bet 30th & 31st St.) | 212-481 7788 www.saburiny.com $25

Gramercy **Terakowo Remee***
18 Lexington Ave (bet 23rd & 22nd St.) | 212 777 2533 $12

Gramercy **YAMA Restaerant**
122 E 17th St (at Irving Pl) | 212-475-0958 $20

West Village

West Village **oh oe west 4**
101 W 4th St (bet 6th Ave & 7th Ave) | 212-989-5440 $44

West Village **Cho Cho See***

A ne ghborhood restaurant perfect for a get together with friends and family They offer the r inventive trad tional home cook ng including many organic and healthy d shes at affordable pr ces Student d scount ava lable
15 W 8th St (bet. 5th & 6th Ave) | 212-473-3333 www.chochosanrestaurant.com $25

West V llage **Hekata Toatne***
61 Grove St (bet. 7th Ave & Bleecker St) | 212 242-3898 $25

West V llage **Marumi***
548 LaGuardia Pl (bet Bleecker & 3rd St) | 212-979-7095 $30

West V llage **Miyeh**
121 W 3rd St (bet Macfougal St & 6th Ave) | 121-677 2370 $15

West V llage **Miyogi**
220 W 13th Str (bet 7th & Greenwich Ave) | 212-620-3830 $25

West V llage **Negomi**
178 Prince St (bet Thompson & Sullivan St) | 212-387-8230 $35

West V llage **Ramen Tekemi***
90 Un versity Pl (bet 11th & 12th St) | 212-229-1488 $13

West V llage **Rockmeshe***
11 Narrow St (bet 4th & Bleecker St) | 212-675-7775 $35

West V llage **Soto**
357 6th Ave (bet 4th St & Washington Pl) | 212-414-3088 $45

West V llage **Soshi Mombo**
255 Bleecker St (bet Leroy & Cornelia St) | 212-675-5665 $10

West V llage **Sushi Yewe**
25 W 8th St (bet 5th & 6th Ave.) | 212/253 5588 $30

West V llage **Tomoe Soshi**
172 Thompson St (Houston & Bleecker St) | 212-777 5346 $30

West V llage **Ushwekameru**
136 W Houston St (Sullivan & MacDougal St) | 212/228-4181 $80

West V llage **YAMA oe Cermee St.**
38-40 Commerne St (bet Bedford & Bleecker St) | 212 989-9330 $37

East Village

East Village **Che-An**

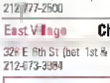
Serving a w de vrtenity of tea from Ch na Japan and India as well as orig nal sweets created by our pastry chef. The Daily Special Set for lunch or d nner goes well w th wane or sake Traditional tea ceremony in Se ka-do (tatarni tea room) s ava lable by reservation
230 E 9th St 2R (bet 2nd & 3rd Ave) | 212-228-8030 www.chaanteahouse.com $20

LUNCH Special
Mon / Gyoza $5 → $2.5
Tue / 1 extra topping Free
Wed / Ladies day
Free mini Salad & Almond Pudding!
HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl
(Bet. 2nd & 3rd Ave)
212-813-1800

East Village **Ashiya**
197 1st Ave. (bet. 10th & 11th St.) $15
212-505-9342

East Village **BOND STREET**
6 Bond St. (bet. Lafayette & Broadway St.) $75
212-777-2500

East Village **Chiyona**
328 E. 8th St. (bet. 1st & 2nd Ave.) $20
212-673-3984

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese curry boasts amazingly rich and complex flavors and its intimate, inter or and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-502-4778 www.nycurry-ya.com

East Village **Dieci**
228 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-387-9545

East Village **East Noodle**
119 2nd Ave. (at 7th St.) $16
212-677-4285

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2369

East Village **Hasaki***
210 E. 9th St. (2nd Ave. & Stuyvesant St.) $35
212-473-3327

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $20
212-388-0088

East Village **IRON Sushi**
212 10th St. (bet. 1st&2nd Ave.) $28
212-228-0102

East Village **Japonica**
100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKD**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kajitsu**
414 East 9th Street (bet. Ave. A & 1st. Ave.) $80
212-228-4673

East Village **Kambi Ramen House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1369

East Village **Kamai Dan**
136 Avenue A (bet. 11th & 12th St.) $25
212-777-2096

East Village **KASADELA**
647 E. 11th St. (bet. Ave. B & C) $30
212-777-1502

East Village **Kanka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-254-6363

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $35
212-982-4140

East Village **May's Place Sashi***
121 2nd Ave. (bet. 7th & St. Marks Pl.) $10
212-533-8448

East Village **Meokui-Tei***
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10
212-505-6001

East Village **Natori**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zan***

In the heart of East Village Zan have been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for en order over $18 and the late night happy hour after 10pm
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-8855 www.zensushinyc.com

East Village **Nori**
128 2nd Ave. (bet. 7th and St. Marks Pl.) $20
212-677-4825

East Village **OH! Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Otafuka***

A tiny yonder-like joint Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomi yaki pancakes as well as Tonyaki and Da Taku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo
230 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-8503

East Village **Rai Rai Kan***

Have you ever seen the movie Tampopo? Japanese culture movie about sizzling ramen noodle soup? Rai Rai Kan lets you experience the real Tokyo ramen without it. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
214 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Ramen Kaboya**
536 E. 5th St. (bet. Avenue A &B) $15
212-777-7010

East Village **Ramen Setagaya (St. Marks Pl.)***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7958

East Village **Robataya NY**

Boasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection, this authentic robatayaki. You will love the satisfying a la carte menu and fine carefully selected sake and shochu. Chef's choice $48 tasting course $40 popular lunch set $10
231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-0674 www.robataya-ny.com

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Saka Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0033

East Village **Sapporo East**
164 1st Ave. (at 10th St.) $17
212-260-1330

East Village **Sobakoh***

Sobakoh offers 100% hand made soba noodles and their savory dipping sauce is prepared w/ thick bonito flakes — a true rarity. Combinations of soba and donburi dishes $11-$14.50 for lunch. 4-Course Early Bird Special ($19.50) is served until 7pm
309 E. 5th St. (bet. 1st & 2nd Ave.) $15
212-254-2244 www.compassionpass.com/sobakoh

An Authentic Ramen Born in the East Village, New York

元祖

NEW YORK RAMEN

"紐育ラーメン"

Made with locally grown vegetables cooked into a pork, seafood, and chicken "triple soup" and prepared with love, this is New York style, authentic ramen. Come give it a try, at Kuboya!

麺処 久保屋 KUBOYA

536 E. 5th St., (bet. Avenue A & B)
next to restaurant Minca
212-777-7010
Info@kuboyanyc.com / www.kuboyanyc.com
Lunch Mon-Sun 12pm-3pm
Dinner Sun-Thu 3pm-12am (last order at 11:30pm)
Fri & Sat 3pm-2am (last order at 1:30am)
Reservations accepted (up to 20 people)

East Village **Shabu-Tetsu***
216 E 10th St (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Subaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E 5th St. (bet. 2nd & 3rd Ave.) $20
212 533-6966 www.subaya-nyc.com

East Village **Soeee East Village***
325 E 6th St. (bet. 1st & 2nd Ave.) $12
212-388-1155

East Village **Soeee Restauraet***
28 E 13th St (bet. University Pl. & 5th Ave.) $20
212-627-7150

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $16. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl (at Ave. A) $12
212-598-1188 www.sushiloungenyc.com

East Village **Takahachi East Village**
95 Ave. A (at 6th St.) $20
212-505-6524

East Village **Teriyeki Boy***
216 E 10th St. (bet. 1st & 2nd Ave.) $7
212-677-6068

East Village **Typhoon**
79 St. Marks Pl (bet. 1st & 2nd Ave.) $15
212-979-2980

East Village **Udee West***
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Umimeie**

Umi no ie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
56 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumi-no-ie.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wesae**
108 E. 4th St.(bet. 1st & 2nd Aves) $35
212-777-1378

East Village **Yekieike West***
216 E. 9th St. (bet. 2nd & Stuyvesant St.) $25
212-473-0238

East Village **Yekitori Taishe***
5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-228-5068

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5905

East Village **Yube Restaurant**
105 E. 9th St.(3rd & 4th Aves) $20
212-777-8188

Lower Manhattan

Lower Mhn **Bento Neuveeu***
32 Broadway (at Morris St.) $8
212-747-0884

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Ise Downtown***
50 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajee**
21 South End Ave. (at W. Thames St.) $38
212 786-9888

Lower Mhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $20
212 343-9017

Lower Mhn **Quickly Shebe Shebe**
237 Grand St (bet. Clwyster St. and Bowery) $13
212-431-0898

Lower Mhn **Sachike's on Clintoe**
25 Clinton St. (bet. E. Houston & Stanton St.) $33
212-253-2900

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1153

Lower Mhn **SuTeiShi**
24 Fulton Stop (bet. Front & Water St.) $20
212-766-2244

Lower Mhn **Yushi**
250 Vesey St. 4 World Financial Center $12
212 945-3099

Soho

Soho **Bento Neuveeu***
173 Broadway (at Courtland St.) $8
212-437-8744

Soho **EN Japeeese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9186

Soho **Matsegen**
241 Church St. (at Leonard St.) $44
212 925-0202

Soho **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Soho **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212 274-0500

Soho **NOBU**
105 Hudson St. (at Franklin St.) $100
212 219-0500

Soho **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Soho **Rosaejin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0664

Soho **Sushi Azabe**
428 Greenwich (bet. Leight & Vestry St.) $50
212-274-0428

Soho **Tekehachi Trihece***
145 Duane St. (Church & W. Broadway) $35
212-571-4430

Soho **TriBeCafe**
277 Church St. (bet. Franklin & White St.) $18

yuba RESTAURANT
Yeba Restaurant
105 E 9th St
212.777 8188
www yubanyc com

EARLY BIRD SPECIAL 5-6PM
A COMPLETE SET OF DINNER $9.95

Kobe Beef
$5.95 (reg. $9.50) on Sundays & Wednesdays
Kalbi on Mondays UP TO 50% OFF
HAPPY HOUR
Sun-Thu: 5pm-8pm
Fri & Sat: 11:30pm-3am
•Draft Beer (Kirin) $2.50
•Shochu (7 kinds) $30/bottle
Yakiniku West SUSHI ALSO AVAILABLE
218 E 9th St (bet 2nd & 3rd Ave) 7 DAYS OPEN!
212-979-9238 Hours Sun-Thu: 5pm-11:30pm Fri & Sat: 5pm-4am

吉川らーめん
OPEN DAILY
11:30 AM - 10:45 PM
885 9 th Avenue (57 st - 58 st)
212. 307. 0170
GRAND OPEN
THE ONLY WAY TO SAVOR ORIGINAL RAMEN IS HERE.

Soho **Zutto***
77 Hudson St (bet. Jay & Hamsion St.) $20
212-233-3287

Tribeca

Tribeca **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Tribeca **Hiroko's Place**
75 Thompson St (bet. Broome & Spring St.) $15
212-925-1303

Tribeca **Omea**
113 Thompson St (bet. Spring & Prince St.) $30
212-925-8323

Tribeca **Souen Soho***
210 6th Ave (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8**
96 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Blue Ribbon Sushi**
278 5th Ave (bet. 1st St. & Garfield Pl.) $55
718-840-0408

Brooklyn **Bnzu***
236 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
9316 4th Ave (bet. 93rd & 94th Sts.) $38
718-833-7708

Brooklyn **Gendo***
331 Flatbush Ave (bet. Park & Prospect Pl.) $25
718-638-6868

Brooklyn **Hibiaa**
333 Henry St. (at Pacific St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **Kappa Sake Haase***
360 5th Ave (bet. 7th & 8th Ave.) $30
718-832-9370

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Miza**
192 Bedford Ave (bet. 6th St. & 7th St.) $20
718-782-6868

Brooklyn **OZU***

Ozu in Brooklyn is a restaurant and lounge serving Japanese & Asian fusion cuisine with a modern Manhattan feel. This appealing eatery is a regular choice for anyone looking for the best sushi in the city. The extensive menu offers both cooked and raw items. Sushi menus is a specialty but you'll find everything from the famous Yankee Sandwiches to the Crispy Duck Roll. See page 63 for the current promotion.

78 Clark St. (bet. Hicks & Henry Sts.) $70
718-797-3288 www.ozu78.com

Brooklyn **Naruto Ramen**
278 9th Ave (bet. 1st & Garfield St.) $12
718-832-4111

Brooklyn **Osaka**
272 Court St (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1688

Brooklyn **qoa Robata***
387 Metropolitan Ave (at Havemeyer St.) $25
718-384-8493

Brooklyn **Sakura 6**
637 Manhattan Ave (bet. Calyer & Noble St.) $10
718-349-7688

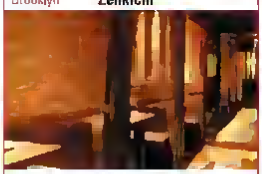
Brooklyn **Sapporo Hatu Japanese**
622 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-9721

Brooklyn **Sapercore***
305 Bedford Ave (bet. S 2nd & S 1st St.) $20
718-302-1629

Brooklyn **Tenzan**
7116 16th Ave (at 71st St.) $30
718-621-8238

Brooklyn **Yamato**
169 7th Ave. (bet. 1st St. & Garfield Pl.) $18
718-840-0098

Brooklyn **Zenkichi***



Since 2006 Zenkichi has been introducing Tokyo-style seasonal small plates to homes of Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in the intimate semi-private dining booths diners can savor the 9-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. -Guests must be 14 years or older to be accommodated

77 N. 6th St. (at Wythe Ave.) $40
718-388-8885 www.zenkichi.com

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-8698

Queens

Queens **gowasabi***

Serving Japanese cuisine of the highest quality at reasonable prices, gowasabi has been beloved by locals since its opening in 2003. Sure to satisfy even the hungriest customers at double the size of normal sushi rolls. *The Sumo Special Rolls*, available in 20 different varieties are a personal favorite. Korean dishes such as *Tofu Jigae* and *Stone Pot Bibimbab* are also available. Lunch Specials are served seven days a week.

34-02 30th Ave. Astoria, NY 11103 $23
718-204-7354 www.gowasabiastoria.com

In the celebration of our
6th anniversary
NEW!
Satisfying Lunch Menu
Ramen Dim Sum Set
$9.75
Choices of your favorite appetizer, dim sum, and ramen!
Happy Hour
Everyday 6pm-8pm
Enjoy beer, Japanese sake, Chinese rice wine and white & red wine for half price!
Saburi Wafu-Chuka Restaurant
165 Lexington Ave (bet. 30th & 31st St.)
tel: 212-481-7766 / www.saburiny.com
Open till 3am Thu to Sat

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside NY 11104 $18
718-937-3288

Queens **Bistro 33**
19-33 Ditmars Blvd (at 21st) $20
718-721-1933

Queens **Hakata**
37-02 Prince St Flushing NY 11354 $13
718-321-0290

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing, NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining ***
29-13 Broadway Astoria NY 11106 $30
718-204-0060

Queens **Narito**
107-08 70th Rd $21
718-263-2388

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria NY 11105 $20
718-626-0588

Queens **Shiro of Jopee Atlas Pk**
80-40 Cooper Ave Glendale NY 11385 $20
718-326-8704

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst NY 11373 $20
718-803-3033

Queens **Udae West**
13780 Northern Blvd. $10
718-358-2324

Queens **Watawa Sushi**
33-10 Ditmars Blvd (bet 33rd & 35th Sts) $28
718-545-9596

Long Island

Long Island **Beatheae**
2105 Northern Blvd Manhasset, NY 11030 $30
516-627-3400

Long Island **Beetheee**
520 Merchants Concourse Westbury NY $30
516-222-6091

Long Island **Boahen**
14 Elm St Huntington NY 11743 $40
631-673-0400

Long Island **Izateme Japenese Steak House***
9 5th St Valley Stream NY 11581 $25
516-872-0413

Long Island **Isoeo**
214 Jericho Tpk Floral Park NY 11001 $25
516-437 4552

Long Island **Kobee Restaurent***
2016 Merrick Rd Merrick, NY 11566 $30
516-223-9200

Long Island **Koiso**
540 Westbury Ave Carle Place NY 11514 $26
516-333-3434

Long Island **KureBore**
473 New York Ave Huntington NY 11743 $30
631-673-0060

Long Island **Kurofune***
77 Commack Rd, Commack, NY 11725 $22
631-499-1075

Long Island **Mumoe Restaurant ***
1300 Franklin Ave. Garden City NY 11530 $35
516-747-3388

Long Island **Nageshima***
12 A 1 Jericho Tpk, Jericho NY 11753 $25
516-338-0022

Long Island **Rock-e-Seke Port WA**
90 Main St Port Washington NY 11050 $30
516-883-7263

Long Island **Sapporo**
3266 Merrick Rd Wantagh NY 11793 $18
516-785-3853

Long Island **Sen Restaurant***
23 Main St Sag Harbor NY 11963 $40
631-725-1774

Long Island **Shiro of Jopee***
401 Old Country Rd Carle Place, NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket NY 11733 $25
631-689-3111

Long Island **TAIKO Restaurent**
15 S Village Ave Rockville Ce NY 11570 $20
516-678-8145

Long Island **Teka Sushi***
821 Carman Ave Westbury NY 11590 $20
516-876-0033

Long Island **Torigo***
136 Jericho Tpk Floral Park, NY 11001 $20
516-352 1115

Long Island **Restaurant Yomeguchi***

Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authent city and generous portions. Aside from the regular menu daily lunch specials and the Chef Special are popular among the local patrons

63 Main St Port Washington, NY 11050 $25
516-883-3500

Long Island **Yuki's Polette Too***
151 Merrick Ave Merrick, NY 11566 $25
516-867 8738

The Bronx

The Bronx **DHANA**
500 City Island Ave Bronx, NY 10464 $35
718-885-0700

Westchester

Westchester **Hojime***
287 Halstead Ave Harrison, NY 10528 $35
914-777 1543

Westchester **Momiji***
281 Halstead Ave Harrison NY 10528 $25
914-835-1078

Westchester **Naeose**
522 Mamaroneck Ave White Plains, NY 10605 $50
914-285-5351

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502 $20
914-693-2500

Westchester **Node***
200 Hamilton Ave White Plains NY 10601 $28
914-949-0990

Westchester **Sakura**
56 Garth Rd Scarsdale NY 10583 $15
914-723-7767

Westchester **Tanto***
839 White Plains Rd Scarsdale NY 10583 $10
914-725-3100

Westchester **Tsuru**
258 N Central Ave Hartsdale NY 10530 $25
914-761-0057

Upstate

Upstate **Karuta**
77 Quaker Ridge Rd. New Rochelle, NY 10804 $15
914-636-6688

Upstate **Kiko House**
11-21 E Washington Ave Pearl River NY $25
845-735-8835

Upstate **Sakurabasa NY**
327 Route 59 Central Nyack NY 10960 $20
845-727 3935

New Jersey

New Jersey **Ajihei Princetoe**
11 Chambers St Princetone NJ 08542 $20
609-252 1158

New Jersey **Akai Sushi Lounge**
11 N Dean St. Englewood NJ 07631 $18
201-541-0088

New Jersey **Aoyema**
1982 Washington Valley Rd Martinsville NJ $18
732/271 2554

New Jersey **Asahi Japeanese***
1475 Bergen Blvd Fort Lee, NJ 07024 $17
201 344-5113

New Jersey **Daimatsu***
980 Mountain Ave Mountainside NJ 07092 $25
908-233-7888

New Jersey **East Japanese**
1405 Teaneck Rd. Teaneck New Jersey $18
201-837 1260

New Jersey **Higo Battee***
2024 Center Ave (U & K Fort Lee NJ 07024 $10
201-461 5465

New Jersey **Ichi Umi Restaurent**
352 Menlo Park Dr Edison NJ 08837 $25
732-906-2370

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 $22
973-808-7178

New Jersey **haiian Tomata (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $7
201-941 9113

New Jersey **KIKU**
385 Rt 17 S Paramus NJ 07652 $45
201 265-7200

New Jersey **Komegashi***
103 Montgomery St Jersey City NJ 07302 $25
201-433-4567

New Jersey **Komegashi too***

Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try their Chirashi Royale the freshest pick by the chef with selections from Japan and domestic. Only 5 min. PATH from NYC!

39 Town Sq Pl Jersey City NJ 07310 $30
201 533-8888 www.komegashi.com

New Jersey **Maso Sushi & Grill***
41 W Allendale Ave Allendale NJ 07401 $30
201-934-5515

New Jersey **Moester Sushi***
395 Springfield Ave Summit, NJ 07901 $25
908-598-1100

New Jersey **Princetoe Tomo Sushi**
238 Nassau St Princeton NJ 08542 $15
609-924-5477

New Jersey **Raku Izekaye**
205 Main St. Fort Lee NJ 07024 $25
201-585-0707

New Jersey **Sakure-bose***
43 Franklin Ave Ridgewood NJ 07450 $25
201-447 6525

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941 1004

New Jersey **Sanuki Sando (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $8
201-941 9113

New Jersey **Sugi**
2117 Rt 4 E Fort Lee NJ 07024 $22
201-461 9038

New Jersey **Toya Restaurant***
496 Anderson Ave Cliffs de Park NJ 07010 $25
201-317 5532

New Jersey **Umeya**
196 Fremont Rd Cressk ll NJ 07626 $25
201-816-0511

New Jersey **Yokiton 39**
252-254 Degraw Ave Teaneck NJ 07666 $35
201-692 0700

Connecticut

Connecticut **Abis**
381 Greenwich Ave Greenwich CT 06830 $27
203-862-9100

Connecticut **Fuji Gardee Steak House**
215 Liberty St Pawcatuck, CT 06379 $30
860-599-1155

Connecticut **Kazu**
54 N Main St Norwelk, CT 06854 $25
203-846-7492

CAFE

Upper West **Beard Pepe's Upper W**
2167 Broadway (nr 76th St) Cream Puffs
212-799-3770

Upper East **Choux Factory**
1685 1st Ave (bet. 87th & 88th St.) Cream Puffs
212-289-2023

Midtown West **Cafe Zaiya Midtown W**
1073 6th Ave (btw 40 th & 41st St) Bakery
212-764-5785

Midtown West **Minemoto Kitchese**
606 5th Ave (bet 48th & 49th St) Confectionery
212-489-3747

Midtown East **Cafe Zaiya Midtown E.**
18 E 41 St (bet Madison & 5th Ave) Bakery
212-779-0600

Midtown East **Choux Factory**
655 1st Ave (bet 48th & 49th St.) Cream Puffs
212-223-0730

East Village **Cafe Zaiya East Village**
79 Cooper Sq (bet 7th St & St. Marks Pl) Bakery
212-253-9700

East Village **Chikalicious**
203 E 10th St (bet. 1st & 2nd Ave) Dessert Bar
212-475-0929

East Village **PANYA**
10 Stuyvesant St (bet. 9th St & 3rd Ave) Bakery
212-777 1930

Connecticut **Gateaux Bakery**
434 Kinderkamack Rd. Riveredge NJ 07601
201-634-1131
Bakery

Connecticut **Minamoto Kitchnae**
595 River Rd Edgewater NJ 07020
201-313-8335
Confec tionery

Connecticut **Parisiaaaa**
250 Main St Fort Lee NJ 07024
201-592-8878
Bakery

KARAOKE

Upper East **Iggy's**
1452 2nd Ave (bet. 75th & 76th St.)
212-327-3043
$1 /song

Midtown West **Japas 55**
253 W 55th St (bet Broadway & 9th Ave.)
212-765-1210
$/h /person

M dtown East **Big Apple Karaoke***

Located right above Top Tunes Karaoke this new karaoke venue offers songs a total of 15 different languages 12 various size karaoke rooms can accommodate groups of 2 to 15 people and are equipped w th the world s first iPad Karaoke Controller to order songs 20 000 English songs are ava lable Check out the styl sh bar n the front where you can take a break from s ngng or just relax and have a drink

303-305 E 53rd St (bet 1st & 2nd) 2nd Fl
212 465-0055 www bigapplekaraoke net
$8/h per person

M dtown East **Box Snack Riki**
141 E 45th St 2 Fl (bet 3rd & Lex ngton Ave.)
212-808-5612
$10/h $30 m n m

Midtown East **Japas 27**
366 3rd Ave (bet 25th & 27th St.)
212-689-2329
$8/h /person

Midtown East **Japas 38**
9 E. 38th St. (bet Madison & 5th Ave.)
212-675-4040
$8/h /person

Midtown East **Karaoke Duet 48***
304 E 48th St (bet 1st & 2nd Ave.)
212 753-0330
$8/h /person

Midtown East **Karaoke Top Tunes***
303-305 E 53rd St. (bet 1st & 2nd Ave.)
212-754-3615
$6/hr / person

Korea Town **Grammy Karaoke**
23 W 32nd St (bet. 5th Ave & Broadway)
212-625-7171
$30 /hr

Korea Town **iBop Karaoke***
25 W 35th St 3 Fl (bet 5th & 6th Ave.)
646-752-4895
$6/h

Korea Town **Karaoke Duet 35***
53 W 35th St 2 Fl (bet 5th & 6th Ave.)
646-473-0626
$4/h /person

Korea Town **MK**
11 W 32nd St 5 Fl (bet 5th Ave & Broadway)
212-564-3436
$40/h /room

Korea Town **Radio Star Karaoke**
3 W 35th St (bet. 5th & 6th Ave.)
212-564-2520
$40 /room

Korea Town **Toto Mesic Studio**
38 W 32nd St #5 (bet 5th Ave & Broadway)
212-594-6644
$30 /room

Chelsea **Karaoke Oae7**

They offer the c ty s largest song selection in 18 different languages and new songs are added monthly S ng at the bar for $2 pur song or sing n a pr vate room for $#/h (Sun-Wed $6/hr) per person Drinks and room charges are half price dur ng Happy Hour (2pm-7pm) Large party rooms ava lable Call for reservation Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o not ce

29 W 17th St (bet 5th & 6th Ave.)
212-675-3527 www karaoke17 com
$2/song

West Village **Appia Restaurant**
17 Waverly Pl (bet Greene & Mercer St.)
212-473-0888
$10/covr /room

West Village **Karaoke Cave**
9 E. 13th St. (bet. Un versity Pl. & 5th Ave.)
646-250-5670
m n $35 /room

East Village **Sing Sing (Ave. A)***
SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke It s a perfect place for a get-together with friends after d nner Large party rooms are ava lable for up to 30 people OPEN 7 DAYS

81 Ave A (bet 4th & 5th St.)
212-674-6700 www karaokesingsing com
$7/h per person

East Village **Sing Sing (St. Marks)***
SING-SING KARAOKE ST MARKS

Conven ently located on St Marks Street in the heart of the East Village Sing S ng s a Karaoke lounge w th 16 Private Rooms This brand new lounge s a great spot for young adults who love to s ng OPEN 7 DAYS 1 00PM-4 00AM Party@karaokesings ng com

9 St Marks Pl 2R (bet 2nd & 3rd Ave.)
212-387-7700 www karaokes ngsing com
$7/h per person

Lower Mhn **Bay Karaoke Bar**
5 Thompson St 2 Fl (bet. 6th Ave & Canal St.)
212-334-5490
$30/h /box

Lower Mhn **Mott Karaoke Lounge**
43 Mott St (bet Worth & Bayard St.)
212-693-0004
m n $30 /room

Brooklyn **100 Fua**
932 60th St (9th Ave. & Fort Ham-lton Pkwy.)
718-436-8883
$40/h /room

Queens **Karaoke Shout***

120 000 songs in 15 different languages available 20 000 English songs and songs n Hindi and Thai that are rarely ava lable the U S Your party w ll be much more exc ting in the h gh-tech karaoke rooms! 11 private rooms are equipped with LED l ght ngs that change colors w th each song Enter songs us ng a w f touch system on the n-set screens and pods Chopst cks NY readers receive 10% d scount with this ad Open 7 days!

32-46 Ste nway St Astoria NY 11103
718-569-0080 www karaokashout com
$6/h person

THE COTTAGE
AUTHENTIC CHINESE & ASIAN RESTAURANT
COMPLEMENTARY RED OR WHITE WINE FOR DINE-IN
LUNCH FROM $5.25
FREE DELIVERY
THE COTTAGE
19 IRVING PLACE (@ 16TH ST.)
212.505.8600/8601
WWW.COTTAGENYC.COM

PAM REAL THAI
Not Watered Down Fusion, Authentic Thai Cuisine
404 W 49th St (bet 9th & 10th Ave.) Tel 212-333 7500
402 W 47th St (bet 9th & 10th Ave.) Tel 212-315 4441
www.pomrealthaifood.com

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Lower Mhn — Joe's Shanghai $15
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Lower Mhn — Lin's Dumpling House $10
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212 343-0923

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PAM REAL THAI

The Name Says it All

People don't come to Pam Real Thai restaurant in Hell's Kitchen only for the real Thai food – as the name indicates - but also to see Pam. Over the last ten years, Pam Real Thai has become the area go-to spot for discerning New Yorkers, adventurous tourists and celebrities looking for real, authentic Thai cuisine in NYC.

The unassuming, unpretentious exterior belies the warm, rich experience waiting inside. With its prime location near Times Square, it caters to the pre- and post-theater dinner crowd and recently opened a second nearby location featuring the same menu of largely portioned Thai dishes prepared in the original style.

The difference between real and fusion Thai food, Pam explains, depends on ingredients and taste. For instance, carrots, though often found in fusion dishes, add only color to the meal, not authenticity. Pam Real Thai dishes display color while keeping whh the onginal ingredients such as lemongrass, lime leaves, shallots, garlic, mint, tamarind and mango, most of which are available in NYC with the exception of some spicy chilies imported directly from Thailand. Also, contrary to common belief, real Thai food is not too spicy and in fact, emphasizes a balance among the savory, sweet, sour and salty aspects of each dish.

The menu spans local foods from all regions of Thailand and Pam Real Thai is a great place where Thai expats and adventurous foodies feel safe ordering off the menu. Also, don't let any food or peanut allergies keep you from enjoying real Thai cooking – every dish on the menu can be customized. With Pam's thoughtful cooking, no two items on the menu taste the same. Your real Thai food experience awaits and eating is believing.

▶ The market-priced *Pla Krapow* - a whole red snapper in basil sauce with bell peppers and chili sauce - is large enough to satisfy a hungry group

◀ Expand your Thai horizon with the *Pad See Eli*, a stir-fried flat rice noodle dish with Chinese broccoli, shrimp, egg and sweet soy sauce

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Brooklyn **SEA**
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VIETNAMESE

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Soho **Vint Cafe**
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Brooklyn **Nicky's Viet**
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OTHER

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Let's Eat the Season

-Green Peas-

The combination of rice and green peas might be common in every rice-eating country. There are certainly many styles of pairing these two ingredients: putting peas on the side, mixing them into cooked rice, pouring peas over rice, and cooking them with rice, just to name a few. When Japanese make mame-gohan (rice and pea/bean dishes) — azuki-gohan (red beans and rice) and edamame gohan (edamame and rice), for example—they often cook with rice. Today, Misako-sensei picks seasonal green peas to make Japanese home-style mame-gohan, but she gives it her own twist. Using fresh green peas rather than canned peas gives the dish a better flavor and aroma, but the fresh peas often end up looking wrinkled. Misako-sensei shares a trick to prevent wrinkles and keep each green pea plump: Cook and cool the peas separately before adding to the rice. Also, the subtle flavors of kombu kelp and sake enhance the beautiful flavor of green peas.

Fresh Green Pea Rice

[INGREDIENTS] (Serves 4)

- ❒ 1 cup fresh green peas, shelled
- ❒ 2½ cups Japanese rice
- ❒ 3 cups water
- ❒ 5-inch piece of kombu kelp
- ❒ 2 tbsp sake
- ❒ 1 tsp salt

[DIRECTIONS]

1. Soak kombu in 3 cups of water for at least 30 minutes.
2. Bring kombu and water almost to a boil. Take out kombu before water starts to boil.
3. Add green peas to boiling kombu water and let boil for 3 minutes.
4. Turn off heat and let peas and water cool to room temperature. (This will prevent their skins from shrinking and wrinkling and keep the peas plump.)
5. When cooled, drain the green peas and save the broth.
6. Rinse rice and add broth, sake, and salt.
7. When rice is cooked, add cooked green peas. Mix well.
8. Serve immediately.

Tip: Peas are available throughout the year in canned and frozen versions, but the fresh ones are available only at this time of year. They are so sweet, juicy, and fragrant.

MISAKO SASSA *Japanese cooking instructor/food consultant*
Misako teaches authentic Japanese cooking focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: Japaneseculinarystudionyc.com
Cooking video: ny1page.com

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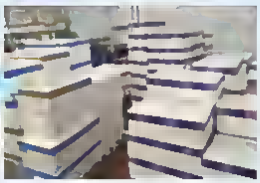
3. Direct from Narita Airport to New York

The fish selected by TWF go straight to Narita Airport for same day air shipment to New York.

4. Safety & quality inspections at TWF's facility in the U.S.

As soon as the inspections have been completed, the fish are loaded into TWF's special refrigerated trucks for quick delivery to restaurants all over the Tri-State Area.

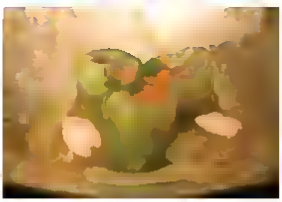
Once the fish has been cleared by FDA, TWF employees inspect the fish again for any signs of damage or deterioration of quality. Only the finest fresh fish like the aji (horse mackerel) shown in the photo are shipped to our customers.



Upon arrival in the U.S., the fish is immediately taken to the TWF's USDC certified facility, where it is tested for wholesomeness and other possible contaminates according to FDA protocols.

5. The fish arrives at the restaurant

Fresh fish shipped direct from Tsukiji are essential to the menus at fine restaurants such as Kanoyama. They depend on TWF to provide just the right ingredients for their authentic sushi and exquisite Japanese specialties. Kanoyama co-owner/sushi chef, Nobuyuki Shikanai, prepares a work-of-art cold appetizer using aji that has just arrived from Japan. It highlights the beautiful pink color of the aji and expresses the freshness of seasonal change from spring to summer, which is synchronized with the fish's high season.



Kanoyama
175 2nd Ave., New York, NY 10003
TEL 212-777-5266
www.kanoyama.com

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True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

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Tsukiji Express
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ADVERTISEMENT

Brand Recognition Follows Kuromaru to U.S.

Long before the new wave of Japan boom hit the streets of NYC, bringing Japanese casual cuisine like ramen and yakitori joints all over the city, there was Menchanko Tei, one of the first restaurants to offer New Yorkers Japanese ramen. This noodle has always had the drink that most restaurants only recently added to their menus: shochu. Manager, Mr. Satoshi Takizawa told us their brand new addition was Kuromaru, and gave us some of his insights on the shochu trend at his restaurant.

How long have you had shochu in your lineup?
We've had it for 15 years now, ever since we opened. There were only a few brands available in the U.S. back then, and they were all barley based. Now that's changed completely. Even our non-Japanese customers have a bottle of shochu and the most popular shochu is potato-based. Before, non-Japanese people would almost always order sake, because I guess that was the image of a Japanese drink. Now that sake to shochu ratio is about 50/50.

What is the reputation of Kuromaru?
Kuromaru is one of those drinks that doesn't really need an explanation. People order it for its name recognition, and because they already know the drink. If you've been to Japan, you know about it. It has a good reputation among our customers. It's definitely popular among men here. I think it's because it goes down smoothly and it goes well with pretty much everything. Typically when our non-Japanese customers order shochu, they order different types to try them out since it's still a new thing here, but Kuromaru is just one of those brands people know about.

If you had to choose from your menu, what would you pair Kuromaru with?
I personally think Kuromaru is great with richer foods, and oily foods, so our signature dish, *Kurobuta Hakata Ramen* (Hakata style Berkshire pork ramen) would be great with it. It would also do really well with our *Ika Karikari Salad* (crispy squid salad) that has a miso based dressing, and our customers seem to love the combination of the pickled cucumbers with Kuromaru. *Saba Ichiya Boshi* (mackerel dried over night then grilled) is also a popular item with Kuromaru.

What's the best way to enjoy Kuromaru, in your opinion?
I would say on the rocks. It's very hard to mix a potato-based shochu well because of its distinct qualities, but also because, especially with potato shochu, the aroma is what's important. You don't want to dilute that.

What are some of the ways your customers order shochu?
Unlike wine, I find most customers are more concerned with what the shochu is made from like whether it's barley, rice, brown sugar, or potato, more than the characteristics of the particular shochu, like how dry it is, etc. That's where they normally start from, and that's the same with Japanese customers, too.

Kuromaru's versatility makes the drink compatible with literally everything. Above and below right are some of Menchanko Tei's recommendations for eating with Kuromaru, starting with *Kurobuta Hakata Ramen*, *Octopus Balls*, *Grilled Mackerel*, *Pickled Cucumbers*, *Pork Dumpling*, *Kurobuta Ponzu*, and *Ika Karikari Salad*.

Menchanko Tei
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THE KURAMOTO -VOL 20-

BREWING GENUINE SHOCHU FOR 100 YEARS

YAMAMOTO SHUZO CO., LTD.

"What we do here is nothing but putting our heart into producing genuine honkaku-shochu (premium shochu)." From that basic idea, Yamamoto Shuzo Co., Ltd., has been making shochu since 1912 in the Godai-cho section of Satsuma Sendai City, Kagoshima Prefecture. It is said that Godai-cho was named after the holy shrine in the area, and their shochu, "Satsuma Godai" series was as well.

Kagoshima Prefecture is known as the Mecca of producing honkaku-shochu, boasting the finest resources and technology. At Yamamoto Shuzo, they use local underground water from Kanmuridake mountain and employ traditional production techniques in order to take the best out of the natural flavor of sweet potatoes. "We strongly believe that the spirit of shochu making is what guarantees the quality. We earnestly develop and improve our techniques to carry out that belief," says export promoter of Yamamoto Shuzo, Mr. Hiroshi Uchiyama. Under the helm of the 4th president and master blender, Takanori Yamamoto, they strive for maintaining traditions while pursuing innovative new tastes.

Yamamoto Shuzo is devoted to developing new products. For example, "Satsuma Norin Nigo" is made from sweet potatoes grown on a private farm which was once thought to be extinct. Another example is "Nigori Umeshu Umedayu." The highest quality ume is soaked in unprocessed "Satsuma Godai," and then the fruit of the other prepared ume is mashed and added into the unprocessed umeshu, creating a rich flavor. Both liquors won first prize at Monde Selection three years in a row since 2008. Unfortunately they are not yet available in the U.S., but there are other Yamamoto Shuzo shochus available. Strong and bold "Satsuma Godai" amazingly retains the beautiful flavor of sweet potato and is best enjoyed oyuwari (mixed with hot water). "Satsuma Kuro Godai" boasts a deep flavor derived from kuro-koji (black koji mold) and is good on-the-rocks or "mizuwari" (mixed with cold water). The one to drink straight is "Satsuma Godai Umeshu" made from "ao ume" (green plum) mixed into unprocessed Satsuma Godai. Drink it chilled, and you'll be knocked out by the flavor. But the best way to enjoy Satsuma Godai series is just to be creative.

Yamamoto Shuzo Co., Ltd.
2725 Godai-cho
Satsuma Sendai-city, Kagoshima
JAPAN 895-0066
TEL. +81-996-25-2424
www.satsuma-godai.co.jp

THREE THINGS YOU SHOULD KNOW ABOUT YAMAMOTO SHUZO CO., LTD.

Located in Godai-cho port town that has utilized the ocean and the river for trade since the Edo period (1603-1868), Yamamoto Shuzo was founded in the first year of the Taisho period* (1912-1926), a year that could be considered a turning point for Japan. They have continued brewing to this day, and under the supervision of the president, who is a master blender himself.

*The Taisho period was between the Meiji period (1868-1912) and the Showa period (1926-1989).

Since 2007, a number of Yamamoto Shuzo products have won the coveted Gold Awards and Grand Gold Awards at Monde Selection which has been called the Nobel Prize of the food industry. Recognized worldwide for their awards for taste and design etc., Yamamoto Brewery shochus, especially the Godai series, has been praised by many famous critics and writers.

Produced in Kagoshima Prefecture, the southern region of Japan, honkaku shochu of Yamamoto Shuzo goes especially well with local foods such as *satsuma age* (fish cake), *kibinago* (a type of sardine), and *tonkotsu* (pork bone). Yamamoto Shuzo boasts a 100 year history of making shochu, and more recently liqueur products like ume shu (plum wine), which are made from a shochu base, are receiving rave reviews.

A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.42 'Kappa no Sasoi-mizu'

This year again, ducks were released into the rice paddy field near the entrance of Kyoya Shuzo. The small ducks stir the paddy field with their webbed feet and grow up eating weeds. They are lovely partners, indispensable to producing high quality rice without using agrichemicals. Planting of sweet potato has also started in the estate field of 10ha. Making of a good sweet potato shochu starts from careful work in the field. Please visit http://www.kyo-ya.com/en/ to view the live camera images of the ducks and the potato field.

-Hayata Hishinuma-

Information

The place to drink "Kappa no sasoi-mizu"

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SAKE & THE CITY

Benefiting from Learning about Sake

By Chizuko Nilkewe-Helton
Kikisake-shi/Sake Sommelier
& Founder of Sake Discoveries, LLC

In the U.S., people are getting more and more interested in Japanese sake! A fun and delicious way to learn more about Japan's national drink is to take a sake tasting class. Over the years that I've been teaching about sake, I've seen more and more people wanting to dive deeper into the world of sake. Especially now, when Japan is still recovering from the devastating earthquake and tsunami, enjoying and exploring sake is a wonderful way to support Japan. Nanbu Bijin sake is a marvelous example of this. I love using both their Junmai and Daiginjo grade sakes in my seminars as they are such strong examples of clean and beautiful sake. If you get to know Nanbu Bijin, you'll understand sake better!

Timothy Sullivan's sake seminar featuring Nanbu Bijin
June 22, 6:30 - 8:30 pm
@ The Astor Center
UrbanSake.com/astor

PROFILE

Timothy Sullivan was awarded the title of 'Sake Samurai' in 2007 by the Japan Sake Brewer's Association in recognition of his efforts to promote sake outside of Japan. Now he shares his love of Nihonshu with anyone as a sake teacher, consultant and founder of the well known sake blog UrbanSake.com

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What is SHOCHU? What is iichiko?

Making iichiko ~the work of craftspeople and microorganisms~

In this issue, we will introduce the production process of iichiko. Since ancient times, facilities have modernized but one thing remains unchanged, tha vital relationship between barley-koji, kobo-yeast, and the brawars.

① Further polish the blessings of the land

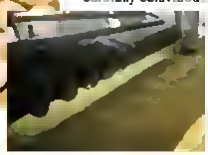
When making barlay shochu, the outsida of the barley is polished and ratinad. Although this is the same process as polishing rice to make sake, it differs from whiskey-making in that tha barlay's outer husk is not usad. Onca the barley is polished, it has a delicious and unique barley flavor and a mild, nutty aroma. After soaking and steaming in pristine water, the barley becomes so soft and delicious one could be tempted to aat it.

②For good fermentation, good barley-koji is indispensable

Next, tha koji-mold is cultivatad in tha steamed barley. Once the koji-mold has grown on the barlay tha combination is than called barley-koji. There are three reasons for making barley-koji.

First, the enzymes produced by the koji-mold convert starches into sugars, the same effact that occurs in the barley malt when making whiskey. Tha role of these enzymes is crucial to the production of shochu.

Picture 1
Barlay-koji



Picture 2
Barley koji is carefully cultivated.

Second, the citric acid produced by the koji-mold is superior for suppressing tha growth of harmful bacteria during the fermantation process. This is one of the reasons that stable brewing can be conducted in places with relatively warm climates such as Kyushu and Okinawa.

Third, the swaatness producad by matured koji-mold contributes to the natural sweetness of barlay shochu. Combinad with tha original fragrance of the barley, this is a major reason that shochu is so popular. Generally one part barley-koji is mixed with two parts ragular barley. However, iichiko makes shochu from 100% barley-koji (iichiko Frasco Bottle). This enables iichiko to offer barley shochu with a nutty aroma and great depth of flavor.

Mr. Maruo
Brewmaster/Deputy director of manufacturing dept.

If the barley is not steamed evenly, the growth of koji-mold is affected. Accordingly, the quality of the koji-mold can change not only the quality of the liquors but also the aroma and flavor of the shochu. This is why the steaming process is so important.

③Brewing Slowly and Carefully

Mash is made from the barley-koji, water and kobo-yeast, and is slowly and carefully fermented. Then according to schedule the sugar creatad by the koji-mold is turned into alcohol by the kobo-yeast. The kobo-yeast is the main actor in this step, but the koji-mold continues to create sugar during this time. Sacchantication (converting starch to sugar) and fermentation occurring at the same time is a special characteristic of brewing alcohol with barley-koji. After a period of two weeks, the alcohol fermentation is complete and finally the distillation process begins.

Picture 3 "Kaire" (Mixing the mash)

Mr. Iwata
Brewmaster/Director of manufacturing dept.

Brewers perform the "kaire" mixing with long sticks (picture 3). During the fermentation process, brewers closely monitor (visually and aromatically) the condition of the mash. Based on their observations, temperature and distillation times are adjusted as appropriate.

④Preserving the Original Flavor of the Barley

Tha distilling of tha mash conducted in a potstill praservas tha original flavor and aroma of the barley. Changing the distilling mathod can creata various flavors from mellow to nch. At iichiko, thesa techniques are utilized to craate various blands of basa liquor. Then water is added to create a mixture with 20-30 percent alcohol.

Picture 4 Potstill

SPECIAL EVENT!

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http://www.iichiko.co.jp/en

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th — Japanese
2505 Broadway (bet. 114th & 115th St.) 212-280-4600

Dainobu* — Japanese
128 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7360

Katagiri & Co.,Inc.* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3567

Sunrisa Mart Midtown* — Japanese
12 East 41st St.(bet. 5th Ave. & Madison Ave.) 646-380-3280

Yagura — Japanese
24 E. 41st St. (bet. Madison & 5th Ave.) 212-679-3777

H Mart Haa Ah Raum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Japaa Premium Baef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333

JAS Mart* — Japanese
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-420-6370

M2M E. Villaga* — Japanese
200 E. 11th St. (at 3rd Ave.) 212 353-2696

Sunrisa Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

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Paarl Rivar Mart* — Chinese
477 Broadway (bet. Grand & Broome St.) 212-431-4770

Sunrisa Mart SoHo* — Japanese
494 Broome St. (Wooster St. & W. Broadway) 212-213-0033

Midoriya* — Japanese
167 N9th St. Brooklyn NY 11211 718-599-4690

Family Market* — Japanese
29-15 Broadway Astoria NY 11106 718-956-7925

H & Y Marketplaca — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-451-1911

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-888-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing NY 11354 718-358-0700

H Mart Unica — Korean
29-02 Union St. Flushing, NY 11354 718-445-5958

H Mart Willistoa Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-695-0270

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Dishiabo* — Japanese
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H Mart Cherry Hill — Korean
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H Mart Eaglewood — Korean
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H Mart Litlia Ferry — Korean
250 Bergen Tpke. Little Ferry, NJ 07643 201 814-0400

H Mart Ridgafield — Korean
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Ridgawaad Fishariaa — Japanese
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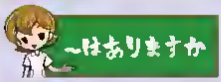

"~WA ARIMASU KA"

【meaning】Do you have ?

【usage】If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence for example Manga hon (comic books) wa arimasu ka or Ramen wa arimasu ka.

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Tokyo Japanese Store
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412-661-3777
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212 772-3211
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212-722-4564
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212-421 5076
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Benkman Liquors
500 Lexington Ave (bet 47 & 48th St.)
212-759-5857
Sake

Landmark Wine*
197 W. 23rd St (bet. 6th & 7th Ave.)
212-242-2323
Sake/ Shochu

MJK liquor
161 3rd Ave (bet 15th and 16th St.)
212-475-5168
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212-475-6100
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212-924-4399
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399 Lafayette St (at 4th St.)
212-674-7500
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SAKAYA*
324 E. 9th St. (bet 1st and 2nd Ave.)
212-505-7253
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735 Broadway (bet Waverly St. & Astor Pl.)
212-982-7770
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183 Stanton St. (bet. Attorney & Clinton St.)
212 358-7700
Sake

New York Wine Exchange
9 Broadway (bet Battery Pl. & Morris St.)
212-422-2222
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Sake

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New York Mutual Trading Inc.*
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This project will disburse funds to organizations providing relief and emergency services to victims of the earthquake and tsunami. Global Giving is working with International Medical Corps Save the Children and other organizations on the ground

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japanrelief@japansociety.org
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JETaaNY (Japan Exchange and Teaching Program Alumni Association of New York)
http://jetaany.org/2011/03/12/japan-earthquake-relief/
JETaaNY will be forwarding 100% of the donations they receive to relief organizations specialized in education/schools/children in stricken areas.

JaNet (Japanese Network)
(tax deductible)
info@japanesenetwork.org
http://japanesenetwork.org
Send to: JaNet/Japan Earthquake
420 Lexington Ave., Suite 2531
New York, NY 10170
Note: "Japan Earthquake"

JALCC (Japanese American Lions Club Charities, Inc)
info@nyjalc.org
TEL: 516-769-1683
Send to: JALCC 15 W. 44th St., 11th Fl.
New York, NY 10036

Consulate General of Japan in New York
TEL: 212-371-8222
Send to: Consulate General of Japan 299 Park Ave, New York, NY 10171
Note: Donation for Japan Earthquake/Tsunami
Bank direct deposit
Account name: Consulate General of Japan
Account number: 226001301825
ABA number: 026009593
Account address: Bank of America the international government division 730 15th St., NW 7th FL
Washington, DC 20005
TEL: 1-888-715-1000
(Donations in US dollars only)

The Japanese American Association of New York
TEL: 212-840-6942
Email: info@jaany.org
Website: www.jaany.org
Send to: The Japanese American Association of New York, Inc
15 W. 44th St., 11th Fl.
New York, NY 10019
Note: "Japan Disaster Relief Fund"

Japanese Chamber of Commerce and Industry of New York
www.jccny.org
Send to: J.C.C. Fund 145 W. 57th St. New York, NY 10019
Note: "Japan Earthquake Relief Fund"
Visit the website to download a tax deduction form.

Japanese Children's Society
TEL: 201-947-4832
info@japaneseschool.org
Send to: Japanese Children's Society
8 W. Bayview Ave.
Englewood Cliffs, NJ 07632
Note: "Japan earthquake relief fund 2011 for school education from New York"

Here at Chopsticks NY in order to aid the recovery effort in response to the Japan Earthquake and Tsunami, we will continue to gather and present information about fundraising activities. If you create a fundraising organization or plan a fundraising event, please contact us by email at the following address. Please provide clear information about how the donation money will be used, where to send donations, deadlines, etc. We thank you for your support.
Info@chopsticksny.com

ADVERTISEMENT

ECO VITA: Bringing Health to People's Bodies & Souls

America is currently struggling with a major obesity problem and related lifestyle diseases such as diabetes. People are looking for ways to take better care of themselves, and as a result, the popularity of green tea has skyrocketed and such sugar-free, non-caloric, non-caffeinated specialty drinks are selling extremely well. Chopsticks NY spoke with Mr. Tad Kumagai, President of ECO VITA, a health product supplier whose motto is "True health comes from a healthy soul." He gave insight into its corporate philosophy of "offering good products" and "contributing to society," and shared his company's activities on behalf of these dual goals.

Q: What motivated you to form ECO VITA two years ago?

A: I have lived in the U.S. since my undergrad days, and I felt that there was a lack of truly good products like the ones we have in Japan. For example, there, if you go into a convenience store you are overwhelmed by the different types of tea, but here those kinds of healthy options seem to be limited. Of course, there are many Americans who are health conscious, but I sensed a gap between those who have a high level of awareness and those who don't, so I wanted to provide products that made healthy options more accessible for the general population.

Q: Specifically, what sorts of products are these?

A: One of our featured items is TEN-CHI CHA, an authentic Japanese Herbal Detox Tea that includes 12 Asian herbs. It has an amazing cleansing effect on the body, and is currently available in tea bags as well as bottles. The other main product is a nutritional supplement called Moringa Super Herb, which comes in capsule form. It not only has nutritional benefits but also health benefits including anti-inflammatory properties, pain relief, and positive effects on healthy weight loss, combating premature aging and increasing energy levels.

Besides providing good products like TEN-CHI CHA and Moringa, the other component of our corporate philosophy that is equally valuable is contributing to society. Therefore, both of these products incorporate this aspect as well.

Q: How do you give back to society via your products?

A: Moringa Super Herb is made from the leaves of the Moringa tree which is found in Asia, Africa and South America, so I wanted to help those areas as part of the business. I partnered with NGOs that help coordinate with farmers growing the materials and inform them on how to get out their product. We strive to create sustainable communities where Moringa is grown, so a portion of the money from sales goes back to those regions where it can be used for things like children's education. We handle the logistics, but those on the ground are responsible for meeting certain conditions so it is not a one-sided endeavor. This Moringa Project has enabled ECO VITA to become a participant in the United Nations Global Compact, a policy initiative for businesses.

Also, in light of the recent earthquake and tsunami in Japan I wanted to do something to help, so I am now cultivating TEN-CHI CHA's ingredients and carrying out processing in Iwate, a prefecture that was affected by the disaster. We are directly helping the area's recovery by increasing employment. In addition, we plan to donate 10% of all profits from TEN-CHI CHA sales to a Japanese NPO called "Ashinaga" that supports those orphaned by the disaster. We won't see the results of these efforts for a few years, but I believe now is the time to act as there is momentum regarding disaster relief.

Q: In closing, what can we expect from ECO VITA in terms of future products?

A: We are hoping to introduce new TEN-CHI CHA flavors such as jasmine, mint, lemongrass and peach for the bottled version this summer. We are also looking to develop Moringa in other forms besides capsules, so make sure to keep a lookout for these new products!

Where to Buy TEN-CHI CHA

If you want to purchase TEN-CHI CHA, please contact ECO VITA at the following numbers. TEN-CHI CHA is also available in Japanese/Asian grocery stores in the Tri-State Area.

ECO VITA

ECO VITA
www.ecovitausa.com / TEL. 201-750-3365 Ext.1
kumagai@ecovitausa.com

PURELY POWERFUL

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With strength in nutrition and complementary in taste, Tofu enhances
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*No purchase necessary

LIFESTYLE

BEAUTY INTERVIEW

MACHIKO MAKABE OF KIYORA SALON

MONO-LOGUE

THE ZIPPER

MANGA & ANIME REPORT

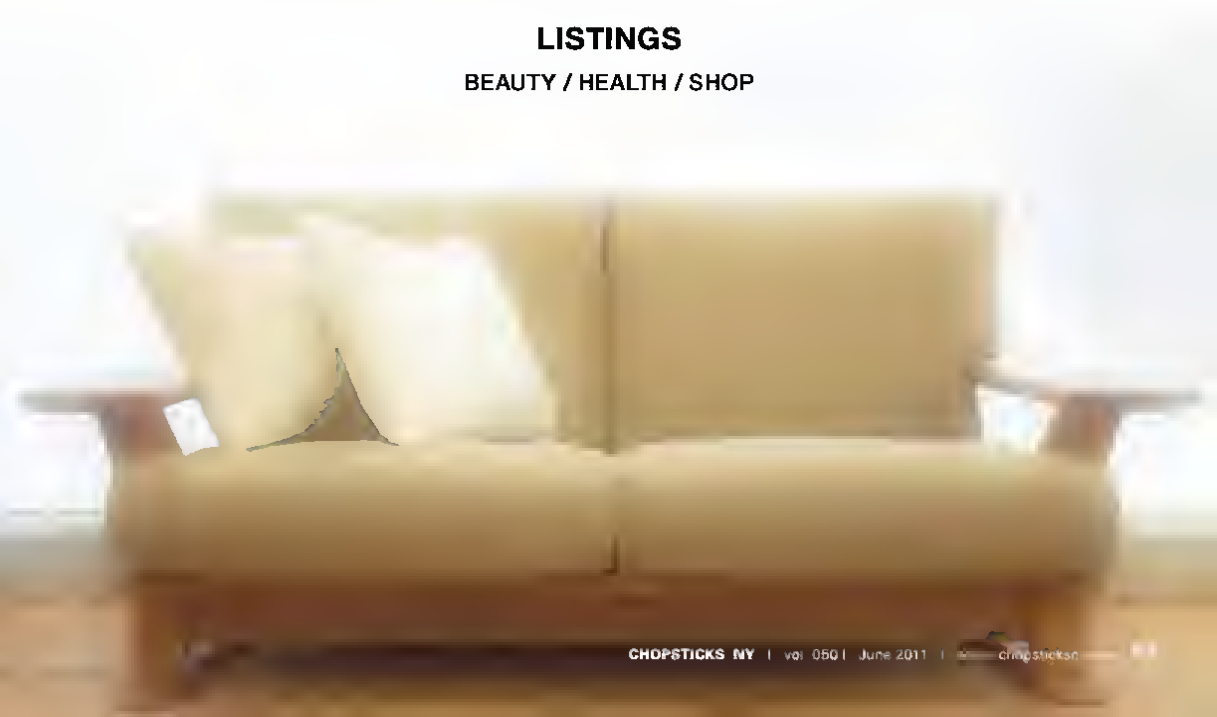
A GUIDE TO "SF" (SCI-FI)

TRAVEL

FOLLOW THE FOOTSTEPS OF THE POET INTO JAPAN'S DEEP NORTH

LISTINGS

BEAUTY / HEALTH / SHOP



"Balance is Everything"

Beauty Advisor of the Month: Ms. Machiko Makabe of Kiyora Salon

What is your salon's specialty?

Beauty and wellbeing is the focus at our salon. Our mission is to give busy women in NY the ultimate soothing space, offering beauty and healing services. It's a one stop shop for services from body waxing and eyelash extensions to shiatsu and reiki treatment. This month we just started a special combination set where you can get either a haircut and reiki treatment set, or shiatsu and reiki treatment set.

What is the most important thing to you as a salon owner and stylist?

Creating a space where customers can really feel relaxed and at ease is my goal, so I strive to create that kind of atmosphere through the way we communicate with customers and the services we provide. I try to make this space where NY women can feel sheltered and get some serenity from the noisiness of the city out there.

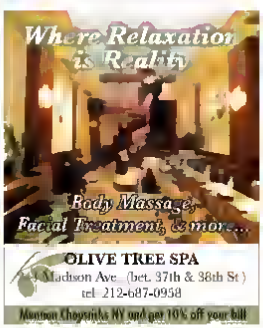
What is your philosophy when it comes to beauty and health?

I believe that everything is a balance. The body and the mind are so very connected, so if there is disarray in the heart, that may lead to not eating properly and then to not looking your best, and so on; so it's very important that everything has a balance. I try to eat Japanese food at least once a day and not the fancy kind but the really simple, traditional style with a bowl of rice, miso soup and some grilled fish. I think there is just something about the foods our ancestors used to eat. They had just the right balance.

Kiyora Salon
15 E. 12th St. (bet. University Pl. & 5th Ave.) 2nd Fl.
New York, NY 10003
TEL. 212-414-4488 / www.kiyorasalon.com

Beauty Tip
from Ms. Makabe

I suggest to take a few deep breaths if you are in a stressed out situation. It's normal to get stressed out just through everyday living. But by thinking about what you normally do unconsciously it takes you a step back, and helps you to think objectively. In terms of hair care the trick to easy styling is simply wet your hair. Water alone can fix a bedhead and allows hair styling products to spread out more evenly.


Where Relaxation is Reality
Body Massage,
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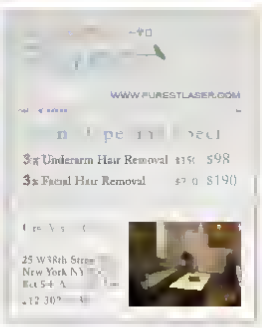
tel: 212-687-0958
Mention Chopsticks NY and get 10% off your bill



Become Beautiful with
Bone Therapy
We can make your face beautiful, slim, and well shaped
The new technique developed in Korea, Bone Therapy has finally come to New York. Providing a direct stimulus to the bones and muscles it improves blood circulation and removes wastes products from the bones and joints. In this way the face becomes smaller and imperfections in shape are removed.
Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.
See the website for details
www.beautymade.com/en
YAK SON MYUNG GA
38 W. 32nd St. #601 New York, NY 10001
Tel: 212-564-747

ADVERTISEMENT

Cashmere Luminance : Straightening Hair While Making it Shiny and Smooth

Owner Minoru Minamida of **Salon Vijn** prides himself on being ahead of the curve. He is, after all, the man who singlehandedly transformed the hair styling industry by introducing the straight perm to the States in the 1980's. So it is only natural that as of May his salon began implementing a brand-new hair relaxing product known as Cashmere Luminance, just in time for the humid summer season and the hair challenges it presents.

Much as its name indicates, Cashmere Luminance makes hair smooth and straight, but it is not as strong as a Japanese straightening perm.

It is designed for people with damaged hair, or those who are looking for something gentler than a typical straightening perm. It works best on fine to normal, highlighted, blond or heavily color treated hair, whose natural texture is frizzy and wavy but not curly. It makes blow drying easier, takes out the frizz and makes hair straighter, though slight waves and body will still be left. The service takes 1.5 - 2hours, and the effect lasts for 2 - 3 months.

Minamida's motto for his salon is "to be constantly evolving," and the introduction of Cashmere Luminance is in accordance with this theme. He says, "The presence of negative ion provides a safety net when using Cashmere Luminance." Throughout Salon Vijn there are negative ion air purifiers as well as negative ion shower heads, blow dryers and brushes, which insure hair's silky smoothness by helping to minimize damage. So, you can even color your hair on the same day you receive the Cashmere Luminance service.

Dry and frizzy hair is hard to manage and takes extra time to set up every morning. The upcoming steamy and rainy season is an especially difficult time.

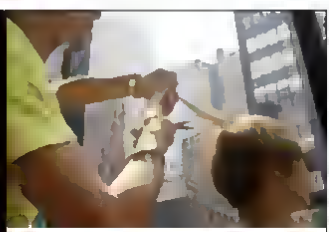
The Cashmere Luminance service takes 1.5-2 hours, much less than regular straightening perm.

After the treatment, the hair becomes naturally smooth and soft to touch.

Salon Vijn
10 Rockefeller Plaza, Concourse Level
New York, NY 10020
TEL. 212-664-0664/ www.salonvijn.com

RH PLUS SALON

RH+

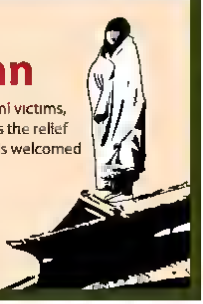


905 3rd Ave. 2FL. (bet. 49th & 50th St.)
212-644-8058 www.rhplusny.com
Mon-Fri: 10am- 8pm
Sat & Sun: 10am- 7pm

Stand With Japan

May 31 thru June 5 2011

In support of Japan's earthquake and tsunami victims, we will donate 20% of all salon sales towards the relief efforts from May 31 to June 5. Your support is welcomed. Contact us for additional information.



Cowlicks Japan

Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212•367•2123

Please visit us at **cowlicksjapan.com** for more information

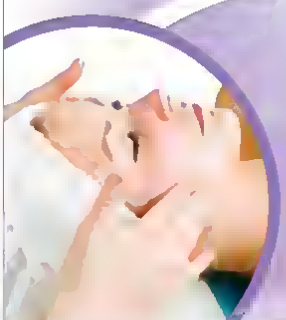
---

Transform dramatically in 90 minutes!

~Your body is hiding the possibility of becoming beautiful~

At Hana Day Spa, The Lymph Drainage Technique is used to solve the following problems.

Swelling • Wrinkles • Sagging skin • Blemish • Pimples • Cellulite • Fat



About Lymph Drainage
Drainage (removal) of lymph fluid (waste product). This technique removes the lymph fluid without the use of a scalpel. After undergoing the procedure one time, you will feel a big difference. Continuing treatments will not only beautify but will positively effect your health as well. Currently, in celebration of opening, we are offering Chopsticks NY readers 20% off all services. Lymph Drainage procedures are performed by Japanese esthetician.

Hana Day Spa
208 E. 60th St. 2nd Fl.
(bet. 2nd & 3rd Aves)
212-644-4987
hanadayspany@gmail.com

Beauty Guide

Indicated prices are basic haircut prices for hair salons and recommended treatment prices for spas.
Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2901 Broadway (at 108th St.) — F $40- M $40-

Upper East — Giovanni-Sacchi

Giovanni-Sacchi offers uptown service in a downtown ambiance and caters to a wide range of clientèles. Staffed with American and Japanese stylists they specialize in cut, coloring, conditioning, Japanese straight perm as well as styling for all types of occasions.
1364 Lexington Ave (bet. 30th & 31st St.) — F $50- 212-360-5557 www.giovanni-sacchi.com — M $30-

Upper East — Michi*
208 E. 60th St. (bet. 2nd & 3rd Ave.) — F $75- 212-752-9225 — M $50-

Upper East — Tomoko Shima Hair Salon*

A comfortable and private atmosphere in the Upper East. Their stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straightening Perms. Wedding hair & make-up service also available.
171 E. 82nd St. (bet. 3rd & Lexington Ave.) — F $80- 212-722-8828 www.tomokoshima.com — M $55-

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) — F 100- 917-432-2567 — M 100-

Midtown West — Mingle Salon New York
10 W. 55th St. 2 Fl. (bet. 5th & 6th Ave.) — F $80- 212-456-3320 — M $70-

Midtown West — Mitzu
57 W. 57th St. #1204 (at 5th Ave.) — F $145 212-757-5360 — M $115

Midtown West — SALON VIJIN*

From fabulous cuts to spectacular esthetic straight perms and colorings, Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level — F $64 212 864-0664 www.salonvijin.com — M $57

Midtown East — Epi International
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) — F $125- 212-838-3454 — M $80-

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — F $60 646-832-4750 — M $55

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.) — F $60- 212-754-7940 — M $45-

Midtown East — Monish*
231 E. 53rd St. (bet. 2nd & 3rd Ave.) — F $45- 212-755-2623 — M $35-

Midtown East — Momotaro*
22 E. 45th St. 2 Fl. (bet. Madison & 5th Ave.) — F $70- 212-759-2382 — M $40-

Midtown East — RH Plus Salon*
RH+
Try the newest perm technology as from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm Combination that help create beautiful hair styles. Free Clay Esthe Pack for Japanese straightening customers (till May 31st).
205 3rd Ave. 2 Fl. (bet. 19th & 20th St.) — F $60- 212-844-8058 www.rhplusny.com — M $50

Midtown East — Salon Ishu
70 E. 55th St. (bet. Park Ave. and Madison Ave.) — F $87 212-889-4744 — M $71

Midtown East — Shige Kosuda
141 E. 56th St. (bet. 2nd & Lexington Ave.) — F $80 212-759-2397 — M $50

Midtown East — VARTALI SALON
42 East 57th St. (bet. Park & Madison Ave.) — F $35 212-935-4940 — M $70

Midtown East — Wave 55 Hair Salon
1056 2nd Ave. (bet. 55th & 56th St.) — F $60- 212-355-7358 — M $50-

Chelsea — Cowhicks Japan*
Cowhicks Japan
We offer a mellow alternative to the salon environment. We offer a wide range of service, styling, color, perms and Japanese straightening. In addition, we can cut-set your hair 6 days by offering full-body shiatsu to help you relax.
137 W. 19th St. (bet. 5th & 7th Ave.) — F $80- 212-367-2123 cowhicksjapan.com — M $55-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21St.) — F $55- 212-989-2233 — M $45-

Chelsea — Hoshi Coupe I
251 W. 19th St. (bet. 7th & 8th Ave.) — F $50- 212-255-0770 — M $50

Chelsea — Ken Shigematsu
256 W. 15th St. (bet. 7th & 8th Aves.) — F $60- 646-234-1134 — M $30-

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) — F $55 212-620-3648 — M $55

Chelsea — Tomoko Shima Downtown*

In addition to her salon in the Upper East Side, Tomoko Shima just opened her 2nd hair salon in Chelsea. They offer 20% off for new clients for cuts, colors and blow outs and Cashmere Luminance smooth control, valid until June 30 2011.
235 W. 14th St. (bet. 7th & 8th Ave.) — F $65- 646-438-9277 www.tomokoshima.com — M $50-

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) — F $80- 212-673-7373 — M $60-

West Village — Hair Mode
47 8th Ave. (bet. 11th & 12th St.) — F $50 646-331-8124 — M $50

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk & 6th Ave.) — F $35- 212-477-5475 — M $35-

West Village — YUI Salon*

YUI Salon features the elite stylists from NY Fashion Week. Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff receives your hair and finishes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.
323 W. 11th St. (Greenwich & Washington) — F $70- 212 947 9303 www.yuisalon.com — M $60-

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Beauty and well-being for very busy women
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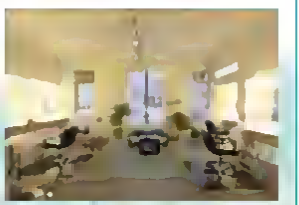

The Japanese aesthetician provides optimal treatments tailored to the customer
First visit only — All treatments 20% OFF Deep Pore Cleansing $95 → $76
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*Various other treatments are available.

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Reservations required. Please call for details ☎ 212-575-7692

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Tel. 646 438 9277

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171 E. 82nd St. (bet. Lex & 3rd Ave.)
E82st@tomokoshima.com
Tel. 212 722 8828

www.tomokoshima.com

Get an elegant hair style, and go out on the town.
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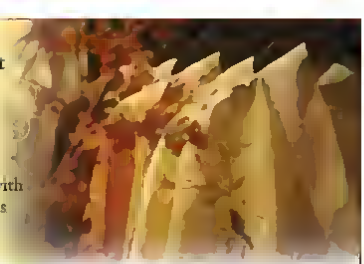
YUI SALON
WWW.YUISALON.COM
323 WEST 11TH ST. NYC 10014 (BET. GREENWICH & WASHINGTON ST.)
TEL 212 647 9303

East Village **009**
315 E 9th St (bet. 1st & 2nd Ave.) 212-677-2020 — F $60 M $50

East Village **Ampersand**
242 E 4th St (bet. Ave A & B) 212-228-3450 — F $90 M $50

East Village **Dlala***
145 Ave A (bet. 9th & 10th St.) 212-777 5252 — F $50- M $45-

East Village **Hair Date**
329 Bowery (bet. 2nd & 3rd St.) 212 229-9381 — F $50- M $45

East Village **Hair Mates Dowatown***
13 3rd Ave. (bet. 7th & St. Marks Pl.) 212-777-9612 — F $45- M $40-

East Village **Hoshi Coupa II**
214 E. 5th St. (bet. 2nd Ave. & 3rd Ave.) 212-505-0383 — F $45- M $40

East Village **I Salon***
77 E. 10th St. (bet. 3rd & 4th Ave.) 212-505-0537 — F $45- M $40

East Village **K2 Salan***
219 E. 10th St. (bet. 1st & 2nd Ave.) 212-260-5153 — F $65- M $50-

East Village **Kiyare Salan***
15 E. 12th St. 2nd Fl 212 414-4488 — F$80 M$65

East Village **Purka Salan***
233 E. 4th St. (bet. Ave. A & B) 212 673-6209 — F $60 M $50

East Village **D Hair***
19 Bleecker St. (bet. Bowery & Layfayette St.) 212 614-8729 — F $68- M $58-

East Village **Radga Salon**
253 E. 10th St. (bet. Ave. A & 1st Ave.) 212-777-3343 — F $45- M $45-

East Village **SEI-TOMDKD 02**
126 E 4th St. (bet. 1st & 2nd Ave.) 212 473-3320 — F $35- M $35-

East Village **SEI-TOMOKO E13**
240 E. 13th St. (bet. 2nd & 3rd Ave.) 212-533-5613 — F $35- M $35-

East Village **Shizen**
527 E. 6th St. (Bet. Ave. B & C) 212-777 2128 — F $65 M $85

East Village **Takamichi Hair***
35 Great Jones St. 7 Fl (bet. Bowery & Lafayette 212 420-7979 — F $100- M $95-

East Village **Ueno Salon***
401 E. 9th St. (bet. Ave. A & 1st Ave.) 212-505-7773 — F $65- M $60-

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles, and highlights individual customers personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available

225 E. 5th St. (bet. 2nd & 3rd Ave.) 212-529-0355 www.yo-csalon.com — F $75 M $75

Soho **Salon Musa**

Masterminded by the owner and a veteran stylist, Rush Yoshimura, Salon Musa has finally opened its doors in Soho, New York. The salon offers phenomenal Japanese style cutting techniques as well as color and perm treatments in a relaxing atmosphere.

156 Sullivan St. (bet. W. Houston & Prince St.) 646-464-6033 http://salonmusa.com — F $75- M $60-

Soho **Lotus Salon North Moore**
34 North Moore St. (bet. Varick & Hudson St.) 212 219-3535 — F $100 M $80

Tribeca **Lotus Salon Prince St**
7 Prince St. (bet. Bowery & Elizabeth St.) 212 219-3263 — F $80 M $65

Brooklyn **Commune Salon & Gift**
191 Grand St. (bet. Driggs & Bedford Ave.) 718-384 7412 — F $80- M $50-

Long Island **LI Wave**
181 Haven Ave. Port Washington, NY 11050 516-883-3046 — F $40 M $30

Westchester **Akane Salon**
7 E. Hartsdale Ave. Hartsdale, NY 10530 914-948-0216 — F $55- M $45-

Westchester **Hair Studio NAKA***
267 Halstead Ave. Harrison, NY 10528 914-835-0045 — F $65- M $55-

Westchester **Hiro's Hair Salon***
280 Railroad Ave. Greenwich, CT 06830 914-921-3939 — F $60 M $50

Westchester **Momotaro***
2 Spencer Pl. 2 El. Scarsdale, NY 10583 914-472-5857 — F $60 M $50-

Westchester **Salan Susen**
19 E. Hartsdale Ave. Hartsdale, NY 10530 914-946-7475 — F $40 M $30

New Jersey **Akana Salon***
2024 Center Ave. Fort Lee, NJ 07024 201 461-3644 — F $40 M $30-

New Jersey **Katsuko Salon***
2033 Lemoine Ave. Bsmt. Fort Lee, NJ 07024 201 585-9659 — F $60 M $40

New Jersey **Michi Baauty Salon**
545 River Rd. Edgwater, NJ 07020 201-941-1889 — F $50- M $40-

New Jersey **Salan Toma**
1617 Parker Ave. Fort Lee, NJ 07024 201 946-0501 — F $50 M $45

New Jersey **Tosh Hair Saprema***
1550 Lemoine Ave. Fort Lee, NJ 07024 201 461-5642 — F $45 M $40

SPA

Midtown West **Excy Laser Hair Removal***
147 W. 35th St. (bet. Broadway & 7th Ave.) 212-695-1868 — Upper Lip $50

Midtown West **Nihon Day Spa**
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) 212-575-7462 — $40

Midtown West **Purest Lasar**
25 W 36th St 8th Fl (bet. 5th & 6th St.) 212-302-0038 — Upper Lip $45

Midtown West **SHIZUKA New York**
7 W 51st St. 6th Fl (bet. 5th & 6th Ave.) 212-644-7400 — $65-

Midtown East **Hana Day Spa***
206 E 60th St. (bet. 2nd & 3rd Ave.) 212-644-4967 — $110- /h

Midtown East **MDDNFLOWER SPA***
8 E 41st St. 3 Fl (bet. Madison & 5th Ave.) 212-983-8728 — $75 /h

Midtown East **OLIVE TREE SPA***
244 Madison Ave. (bet. 37th & 38th St.) 212 697-0956 — body $110/90min

Korea Town **Aura Wellness Spa**
49 W 33rd St. (bet. 5th Ave. & Broadway) 212-695-8559 — $120-

Korea Town **YAKSDNMYUNGGA**
38 W 32nd St. 6Fl (bet. broadway&5th) 212-564 7474 — $150-

Chelsea **Fabylous Living**
145 W. 26th St. 3 Fl (bet. 6th & 7th Ave.) 212 229-0568 — Colon c $100

Chelsea **Mist Beauty**
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Chelsea **Sapple Spa**
55 W 10th St. 2 Fl (bet. 5th & 6th Ave.) 212 929-5948 — $65 /h

East Village **TAMAGO Skincare**
230 E. 13th St. (bet. 2nd & 3rd Ave.) 212-505 1530 — $48 /h

Lower Mhn **KSS Beauty Spa**

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187 Centre St. (bet. Canal & Hester St.) 212-966-9531 — Mini-Facial $30

Lower Mhn **Canna Beauty Center**
121 Baxter St. (bet. Canal & Hester St.) 212-941-7118 — $45 /h

Lower Mhn **Facial Spa**
170-172 Canal St. #303 (bet. Mott & Elizabeth St.) 212-925-5114 — Facial

Soho **Spring Thyme Wellness Spa**
75 Nassau St. (bet. John & Fulton St.) 212-385-1973 — $40-

Queens **asta de doronka**
113-43 Union Tpk. Forest Hills, NY 11375 917-886-4004 — Whitening $60-

Queens **Spa Castle**
131-10 11th Ave. College Point, NY 11356 718-939-6300 — $35-

Westchester **asta de doronka***
21 Lake St. White Plains, NY 10603 917-886-4004 — Lift up $90-

New Jersey **King SPA Fitness**
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212-757-2187
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212-637-3114 www.doresenta.com
Seitai

Midtown East — Ease Seise
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Midtown East — IDO HOLISTIC CENTER
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Chelsea — Cowflicks Japon
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212-367-2123
$40 /30min

East Village — Kensy
229 E. 9th St. 2Fl. (2nd Ave. & Stuyvesant St.)
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212-245-7585 www.yamaguchiacupuncture.com
Acupuncture

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48 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.)
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Chelsea — SuHu Natural Health
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212-691-8261
$60 /visit

Queens — Chin Kei
133-47 Sanford Ave. #1G Flushing, NY 11355
718-961-7222
$60 /45min

Long Island — Kimura Acupuncture
937 Willis Avenue Williston Park, NY 11596
516-882-4202
$60/acu $40/ear

New Jersey — Dr Hong
9135 Bergenline Ave. #3 West NY, NJ 07093
201-854-8488
$60 /30min

DOCTOR

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.)
212-575-8310
General Clinic

Midtown East — 41st Street HealthCare
18 E. 41st St. (bet. Madison & 5th Ave.)
212-683-0041
General Clinic

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.)
212-683-2119
General Clinic

Midtown East — IDO HOLISTIC CENTER
9 E. 45th St. 9 Fl. (bet. Madison & 5th Ave.)
212-595-5300
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Midtown East — J's Healing*

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Midtown East — Gyrotonic Exercise
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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constantly improving quality.

Vol. 12 - MONO of the month

The Zipper

Although it plays an important part in every day life, the zipper is easily overlooked and is almost invisible to people. When you look around, you'll easily find things that use zippers such as jackets, pants, bags, wallets and shoes. The zipper prototype was originally invented here in the U.S. in 1891 by Whitcomb L. Judson as a substitute for shoelaces, and two years later it became commercially produced. It was not until 1927 that the zipper started being produced in Japan, but today the global leader of the industry, whose global yearly zipper quantity exceeds 2,000,000 kilometer, is actually a Japanese company.

YKK, Yoshida Kogyo Kabushikigaisha, was founded in downtown Tokyo as San-S Shokai in 1934. Founder, Tadao Yoshida determined that the most beneficial way to prosper would be to manufacture items of importance to which he could add worth, and he chose to produce a simple item with high potential that had fascinated him for years: the zipper. They have manufactured zippers ever since, and a major technological change in their history came in 1950 when they purchased a chain machine from the U.S. which enabled automation of the zipper making process. The next year they developed an original automated zipper manufacturing machine, which improved the production deficit and greatly boosted production efficiency. Today, in addition to zipper production, YKK's business spans from architectural products to machinery and engineering, and it operates 111 affiliated companies in 71 countries.

Quality, variety, and reliability have allowed YKK's zippers to become so widespread. With over 75 years of operation, YKK has constantly brought a wide variety of innovative, high quality products to meet diverse needs from functional to fashionable. For example, their Excella® zipper has each tooth polished and plated, allowing smooth gliding. YzIP® zipper, a thick, durable metal zipper most widely used in jeans, is also created by YKK. The two-way, open end zipper is also a huge hit. On the fashion side, they manufacture a Swarovski® element zipper, which arranges Swarovski® elements on the tape.

One recent trend setter is the Aquaguard® VISLON® zipper, a water repellent zipper perfectly fit for clothes like outdoor jackets and windbreakers. Its new tooth design provides enhanced fluid resistance as compared to coil or standard individual element closures. Another recent introduction is a zipper that can print logos and letters on its tape, called PRIFA® zipper. These products increase options for designers who are always looking for original styles. By staying close to industry needs that are constantly changing, YKK keeps evolving. You can count on YKK technology and quality to bring you the best fastening products.

Aquaguard® Vision® zipper's polyurethane coated tape and new element shape gives a new and clean look and also water repellency. (top) Aluminum Excella®, called Lumina®, is colorful and eye-catching with polished smooth teeth. (left)

Pedro Studio©

Allowing it to print graphics on its tape, PRIFA® zipper draws great attention in fashion and design industry

In addition to zippers, YKK produces a variety of fastening products such as clips, buckles, snap fasteners, and hook and loop products like this diaper tape

YKK (U.S.A.) INC.
Established in 1960 as one of the affiliates of YKK, YKK (U.S.A.) Inc. domestically manufactures a wide range of zippers, hook & loop and plastic parts. They supply the apparel (denim, jacket, dress), luggage, sporting goods, government/safety and automobile industries.

www.ykk.com
www.ykkfastening.com
TEL. 212-768-9776 (New York office)

manga & anime REPORT

A Guide to "SF" (Sci-Fi)

By Yusuke Nomura

This month I'd like to talk about science fiction, or "SF" manga and anime. Below, I provide an overview of some of the most popular and influential titles throughout the years.

Some of the most influential manga and anime titles in the 50s and 60s were clearly in the SF genre. *Astro Boy* by "the god of manga" Osamu Tezuka was first published in 1951. Another foundational SF manga, *Testsujin 28-go*, was published in 1956. Both these early manga featured robot heroes.

In the 70s several SF anime series became smash hits. *Space Battleship Yamato*, aired in 1974 and was made into multiple series and animated films. The first big hit by director Hayao Miyazaki, *Future Boy Conan*, aired in 1978. The first *Gundam* series, *Mobile Suit Gundam*, in 1979 and pioneered the giant robot "mecha" subgenre. *Gundam* would expand into an enormous meta-series that would include over 10 distinct TV series as well as many animated films and manga.

During the 80s, SF manga/anime experienced a Golden age. Giant meta series such as *Gundam*, *Macross* and *Appleseed* dominated the genre. Hayao Miyazaki ascended to prominence directing two smash hit SF style animated films, *Nausicaa of the Valley of the Wind*, and *Castle in the Sky*. The Cyber-Punk manga *Akira* was made into the revolutionary animated film in 1988.

The 90s were dominated by the smash hit, *Neon Genesis Evangelion*. This innovate anime series which debuted in 1995, revolutionized the "mecha" genre by introducing psychological, philosophical and religious themes. Other notable 90s SF include the influential animated film *Ghost in the Shell*, the award winning manga *OZ*, and the popular anime series *Cowboy Bebop*.

Since the 90s, SF manga/anime has receded slightly from prominence. There are no recent releases that rival the success *Evangelion*, *Gundam*, or Miyazaki's SF films. However, there is plenty worth checking out. The manga/anime series *Gantz*, features violence, gore and a bizarre dark story. *Tsubasa*, a manga created by the all female team, CLAMP features reoccurring characters that appear in other CLAMP manga such as *xxxHolic*. *Blomega*, a manga featuring synthetic humans battling a super virus, boasts detailed and realistic artwork. Also the Haruhi Suzumiya meta series tells the story of a high-school student with the power to subconsciously alter her surroundings.

Yusuke Nomura
Buyer of anime and manga related products in Kinokuniya Bookstores Manhattan location. His personal favorite from SF manga category is *Gantz vol 31*.

Yusuke's Pick 1

Neon Genesis. Evangelion
Evangelion is one of the most popular manga/anime franchises of all time, spawning a multimedia empire that continues to this day. Featuring thought provoking stories that blend mecha robot action with psychological, philosophical and religious themes. Evangelion is a must see for any SF fan.

Yusuke's Pick 2

Gantz
Skillful artwork, violent and gory battles with futuristic weaponry, and a bizarre plot in which dead high school students are recruited by the mysterious "Gantz" to battle aliens have made this series a big hit in Japan and the U.S. *Gantz* has been made into an anime series and a live action movie is in production.

Yusuke's Pick 3

Tsubasa: Reservoir Chronicle
Written and illustrated by the group of 4 female manga artists known as "CLAMP", *Tsubasa* features many characters from other CLAMP mangas such as *xxxHolic*. The manga, ran from 2003-2009 blending SF, fantasy, and romance, Tsubasa is popular among shonen and shojo fans.

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42nd street
41st street
40th street
Kinokuniya
Bryant Park
5th Avenue
6th Avenue (6th Ave)

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

C Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-6545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) 212-534-0275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.) 212-987-0191 — Accessories

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Chelsea — Junko Yoshioka
224 5th Ave. 2Fl. NY, NY 10001 212-206-9302 — Clothing

Gramercy — Ripplu*

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68 Madison Ave. (bet. 27th & 28th St.) 212-689-2223 www.ripplu.com — Lingerie Shop

West Village — Yemak
321 1/2 Bleecker St. (bet. Christopher & Grove) 212-807-9100 — Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.) 212-982-7916 — Clothing

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) 212 777 3950 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-9443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724 — Clothing

Soho — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0103 — Clothing

Soho — Mike Inatome
93 Reade St. 2 Fl. (Church St. & W. Broadway) 212-965-7777 — Clothing

Tribeca — Arth
75 W. Houston St. (Wooster & W. Broadway) 212-539-1431 — Accessories

Tribeca — Facial Index
104 Grand St. (at Mercer St.) 646-613-1055 — Eyewear

Tribeca — Keon's Closet
71 W. Houston St. (Wooster St. & W. Broadway) 212-387-7786 — Lingerie

Tribeca — Mieko Mintz
85 Thompson St. (bet. Spring & Broome St.) 212-627-4524 — Clothing

Tribeca — R by 45rpm
169 Mercer St. (bet. Prince & Houston St.) 917 237-0045 — Clothing

Tribeca — UNIQLO
546 Broadway (bet. Prince & Spring St.) 917 237-8800 — Clothing

Tribeca — Yohji Yamamoto
103 Grand St. (at Mercer St.) 212-966-9066 — Clothing

Queens — Ripplu Flushing*
135-20 39th Ave. #HL 215 Flushing, NY 718-353-1345 — Lingerie

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) 212-719-1410 — Book

Midtown West — Jim Henley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) 212-268-7088 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-477-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) 212-302-8192 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) 212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) 212-420-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) 212-631-0996 — Anime

West Village — AC Gears
66 E. 8th St. (Broadway & University Pl.) 212-260-2269 — J Goods

East Village — Forbidden Planet
840 Broadway (at 13th St.) 212-473-1576 — Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. and St. Mark Pl.) 212-533-7390 — Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9436 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) 212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.) 212-473-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.) 212-533-1035 — J Goods

Tribeca — kidrobot
118 Prince St. (bet. Greene & Wooster St.) 212-966-6688 — Toy

Tribeca — Sunrise Mart, Soho
454 Broome St. (W. Broadway & Wooster) 212-219-0033 — Video Rental

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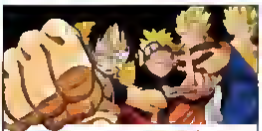
NJ: 595 River Rd. Edgewater (at Mitsuwa Marketplace)



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Bloomingdale's Bergen County
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info@mikihouse-usa.com

Brooklyn **Zakke Corp***
158 Plymouth St (bet Jay & Pearl St.) 718-801-0037 — Book

Queens **Anime Castle***
35-32 Union St Flushing NY 11354 347-439 1236 — Anime

Long Island **Anime Castle**
77 Searing Ave Mineola NY 11501 516 214-4484 — Anime

TRADITIONAL

Upper East **Sem***
950 Lexington Ave (bet 69th & 70th St.) 212-772-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.) 212-661 3333 — Dishware/ General

Midtown East **Minamoto Kitchoen***
608 Fifth Ave (at 49th St.) 212-489-3747 — Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl (bet 40th & 41st St.) 212-682-8505 — Parchment

Chelsea **KYOTOYA***
23 W 19th St (bet 5th & 6th Ave.) 212-414-0720 — General

East Village **Mekeri**

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87 3rd Ave (bet 12th & 13th St.) 212-865-5868 www.themekeri.com — Antique/ General

Soho **Kerin***
57 Warren St (bet. Church St & W Broadway) 212-587 7021 — Dishware/ General

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595 River Rd Edgewater NJ 07020 201-945-1134 — General

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428 N 13th St #2C Philadelphia PA 215 239-1328 — General

GALLERY

Upper West **Gallery Sakiko**
155 W 68th St (bet B way & Amsterdam) 212-496-3263 — Gallery

Chelsea **Ippodo**
521 W 26th St (bet 10th & 11th St.) 212-967-4565 — Gallery

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet 25th & 26th St.) 212-380-1140 — Gallery

Chelsea **Onishi Gallery**
521 W 26th St (bet 10th & 11th Ave.) 212-695-4035 — Gallery

Chelsea **Po'An**
521 W 26th St (bet 10th & 11th Ave.) 212-967-4099 — Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3 fl (bet Pell & Bayard St.) 212 233-2154 — Gallery

Lower Mhn **gallery onetwentyeight**
128 Rivington St (bet Norfolk & Essex St.) 212-674-0244 — Gallery

Queens **Gallery Gen**
47-09 36th St Long Island City NY 11101 718-392 7717 — Gallery

OTHER

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Midtown East **Terry Mey***
153 E 53rd St (bet 3rd & Lexington Ave.) 212-888-0303 — Other Goods

Lower Mhn **The Mandarin's Tea Room**
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【usage】 Restaurants, subway shops, movie theaters, etc. – whenever you'd like to ask the price of something, use this phrase. Japanese currency is "yen" pronounced "en." $1 is equivalent to 109 yen as of August 2008.

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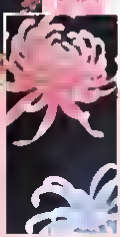

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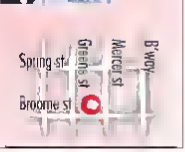

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FLIGHT SCHEDULE

CI 019	NEW YORK(JFK) 2:30 P.M. DEP	(Mon/Thu/Sat)	6:10 P.M. (+1) ARR	KANSAI(KIX)
CI 020	KANSAI(KIX) 12:50 P.M. DEP	(Mon/Thu/Sat)	1:00 P.M. ARR	NEW YORK(JFK)

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Follow the Footsteps of the Poet into Japan's Deep North

In the Spring of 1689, Matsuo Basho—the most famous poet in Japanese history—embarked on a bold and dangerous journey into Japan's "Oku", the wild and ungoverned deep north. Written in a combination of prose and haiku, Basho's account of his journey, "Oku no Hosomichi" (The Narrow Road to the Deep North) became one of the major texts of Japanese literature, required reading for all high school students and pioneered the genre of Japanese travelogues, which are popular to this day. Retracing parts of Basho's journey has long been popular among travelers. So pack your hiking boots and get ready for adventure. Chopsticks NY has highlighted two of the most fascinating and beautiful spots on the famous journey.

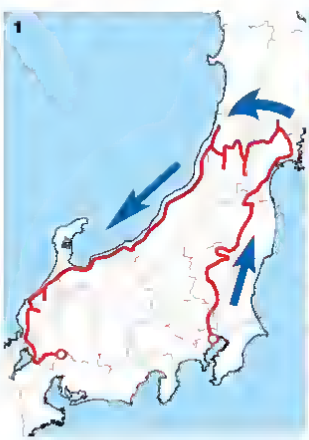
Our first stop is Matsushima. When Basho arrived at here, he was so overwhelmed by beauty that he was famously unable to compose a haiku. Instead he wrote a prose passage in which he praised the scenery as the most beautiful in all of Japan. To this day the view of Matsushima bay is considered one of the Three Views of Japan. Matsushima (literally pine islands) is indeed a tremendous site to behold. The town overlooks a bay that is strewn with tiny pine tree covered islands of all shapes and sizes. Some of the larger islands can be explored on foot while cruise boats provide up-close looks at the smaller islands. In addition to stunning natural beauty, Matsushima provides cultural and historical sites as well. In particular, the temple Zuigan-ji, originally founded in 828, features a number natural treasures and cultural assets, including golden-painted "fusuma" screens, caves carved into cliff faces, and many statues of the god Kannon.

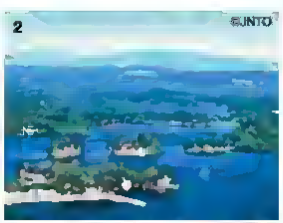
Our next destination is The Three Mountains of Dewa in Yamagata Prefecture. Sacred to both the Shinto and Buddhist religions and holy to the Shugendo religion, The Three Mountains of Dewa (Dewa Sanzan) Mount Haguro, Mount Gassan and Mount Yudono are the earliest known sites of mountain worship in Japan and visited even today by pilgrims and tourists alike. Basho hiked all three mountains, composing one haiku for each. Of Mt. Gassan he wrote:

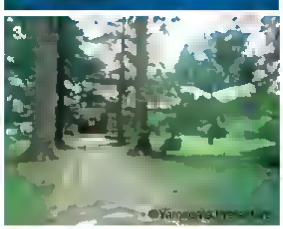
The peaks of clouds
Have crumbled into fragments—
The moonlit mountain!

Featuring fantastic views, ancient shrines, and a 5 story pagoda designated as a national treasure of Japan, these mountains have it all. You can hike all three mountains by foot as Basho did, or you can ride a bus to cover the long distance between Mt. Haguro and Mt. Gassan.

By visiting Matsushima and The Three Mountains of Dewa you'll have scratched the surface of the Basho's amazing journey. There are plenty more sites to see, so check out the complete route listed below, and experience Japan's deep north.







1. The poet, Matsuo Basho, took about 150 days to travel the 2,400 kilometers (1,491 miles) route to the deep north.

2. Consisting of 260 small islands covered with matsu (pine trees), the view of Matsushima will take your breath away.

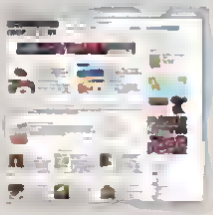
3. Known as a power spot, the three shrines of Dewa Sanzan attract many visitors.

BASHO'S COMPLETE ROUTE

Here each of Basho's chapter headings that appear in The Narrow Road to the Deep North are transliterated and numbered. Many chapter headings are also the modern name of the city or town Basho visited. However for those that are not, the name of the modern city or town appears in parentheses. The present day prefectures are shown in bold.

Tokyo Prefecture 1. Tabidachi (Ueno, Yanaka)
Saitama Prefecture 2. Soka
Tochigi Prefecture 3. Muro no Yashima
4 Hataka Gozaemon (Nikko)
5. Nikko
6. Nasu
7. Kurobane
8. Ungangi (Otawara)
9. Sesshoseki (Nasu)
Fukushima Prefecture
10. Shirakawa no Seki (Shirakawa)
11. Sukagawa
12. Asaka Yama (Kori Yama)
13. Shinobu no Sato (Fukushima)
14. Sato Shoji ga Kyusaki (Iizuka)
15. Iizuka
Miyagi Prefecture 16. Kasashima
17. Takekuma
18. Miyagino (Sendai)
19. Tsubo no Ishibumi (Ichikawa)
20. Sue no Matsuyama (Tagajo)
21. Shiogama
22. Matsushima
23. Ishinomaki
Iwate Prefecture 24. Hiraizumi
25. Shitomae no Seki (Osaki)
Yamagata Prefecture
26. Obanazawa
27. Ryushakuji (Yamagata)
28. Mogamigawa (Oishida)
29. Haguro (The Three Mountains of Dewa: Mt. Haguro, Mt. Gassan, Mt. Yudono)
30. Sakata
Akita Prefecture 31. Kisakata
Niigata Prefecture 32. Echigo-jo (Niigata)
33. Ichifuri (Itoigawa)
Toyama Prefecture 34. Nago no Ura (Imizu)
Ishikawa Prefecture 35. Kanazawa
36. Komatsu
37. Nata (Komatsu)
38. Yamanaka (Kaga)
39. Zensho-ji (Kaga)
Fukui Prefecture
40. Tenryu-ji / Eihei-ji (Eiheiji)
41. Tosai (Tsuruga)
42. Tsuruga
43. Ironohama (Tsuruga)
Gifu Prefecture 44. Ogaki

wanna read back number?



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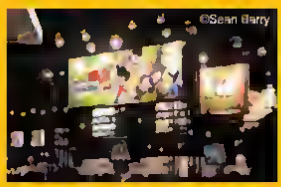

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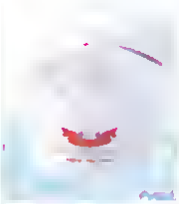

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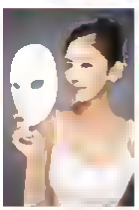

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Exhibition

May 28 – June 11
the transfinite Digital and Sound Installation by Ryoji Ikeda
Park Avenue Armory

Courtesy of Théâtre de Gennevilliers

Park Avenue Armory has invited artist and electronic composer Ryoji Ikeda to create a large-scale digital installation and sonic landscape as their third annual visual arts commission. Within the Armory's immense, 55,000 square foot Wade Thompson Drill Hall, Ikeda will create a transformative environment that surrounds visitors with abstract expressions of digital information and binary code while being accompanied by a tightly synchronized musical composition. Ikeda's most ambitious installation to date marks the first time that American audiences will be able to experience the work of this multidisciplinary artist on such a large and immense scale.
Location: 643 Park Ave., (bet. 66th & 67th Sts.)
New York, NY 10065
TEL: 212-933-5812 / www.armoryonpark.org

June 3-16 FREE
Wire Art Jewelry Exhibition
Kiteyu SoHo

Japanese wire art jewelry maker and jewelry school owner, Tomoko Kitayama will hold an exhibition at the concept store from Kyoto, Kiteya in SoHo. An opening reception will be held on June 3 from 4 pm to 6 pm. Ms. Kitayama will demonstrate her exquisite wire work techniques on June 3 from 5-6 pm and again on June 5 from 1-2 pm. This will be Ms. Kitayama's first exhibition in New York. Call for reservations to the reception or demonstrations.

Location: 464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL: 212-219-7505

June 8 - 25 FREE
International Exhibition of Contemporary Works on Paper
NY Coo Gallery

The NY Coo Gallery will be presenting the International Exhibition of Contemporary Works on Paper featuring works that range in paper-based media such as etchings, lithographs, silkscreens, monoprints, limited edition prints, collages, drawings, and mixed media. Expect to see a collection of over 100 pieces of beautiful and interesting artwork on display. Opening reception will be held on Friday, June 10, 5-7:30 pm.
Location: 1133 Broadway, Suite #335 (bet. 25th & 26th Sts.)
New York, NY 10010
TEL: 212-380-1149 / www.nycoo.com

June 12 - 26 FREE
Antique Imari Ware and Vegan Baked Goods
Makari

Japanese antique shop, Makari is introducing antique Imari plates and bowls that have just arrived from Japan and displaying baked goods such as cookies, muffins, scones and macaroons using those wares. The fresh vegan baked goods by "as kitchen" are exclusively for sale at Makari on Saturday, June 12, Sunday June 19 and 26. Imari Ware is the Japanese porcelain produced in the locality of Arita in southern Japan and exported around the world through the nearby port of Imari. The Ko-Imari porcelains usually have a painted decor of under glaze blue and iron red on a white background. The porcelain has a gritty texture on the bases, where it is not covered by glaze.
Location: 97 3rd Ave., (bet. 12th & 13th Sts.)
New York, NY 10003
TEL: 212-995-5888 / www.themakari.com

June 15 – 24 FREE
Exhibition of Kentaro Fujioka "Dichotomy of Life"
The Nippon Gallery

Dichotomy of Life is an exhibition of mixed media art by Kentaro Fujioka. The exhibition features 25 mixed media works from his ongoing series' Values, Diamond Collages, Locus of Momentum, Bicycle Drawings, and Colors in Destruction, The Destruction Paintings. As an artist without attachment to any specific style, technique or tradition, Fujioka has been dealing with the contradiction between his admiration for art establishments and his being outside of such establishments.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212-581-2223 / www.nipponclub.org

June 16 - August 6 FREE
Noriko Endo "Impressionist Quilts"
The Art Quilt Gallery in New York

The Art Quilt Gallery in New York is a contemporary art quilt gallery exclusively focusing on a single art form quilts, whose aesthetic range, creative spirit, execution and sheer beauty make this a compelling art, yet one that is rarely displayed in New York. For two months from June 16, they will feature Japanese quilt artist, Noriko Endo

Her work is based on scenes from nature, lovingly recreated with thousands of bits of fabric and thread applied to create photorealistic depictions
Location: 133 W. 25th St., (bet. 6th & 7th Aves.)
New York, NY 10001
TEL. 212-807 9451 / www.artquiltgallerynyc.com

Performance

Jnne 14 ♥
Japanese Classical Dance Chnrity Event
Tnmnfuji-kai
Tomofuji kai Japanese Classical Dance and Music is holding a special benefit show for tsunami & earthquake disaster victims on June 14 from 6:30 pm to 8:30 pm.. Come join Tomofuji-kai as they perform Kabuki Style dance and music at Teatro LATEA. Suggested donations are $10 and up. All contributions will be donated to the Japan Earthquake Relief Eund through the Japan Society
Location. 107 Suffolk St, (bet. Bivington & Delancey Sts.)
New York, NY 10002
TEL. 201-444-0511

Lecture/Forum/ Film/Festival

Jnne 16, 30 FREE
Free Dkinnwnn Dance, Lecture & Workshop
Noshn-Kni Ryukyn Dance Schnni
Junko Fisher, an Okinawan dancer and instructor, introduces three types of traditional dances and folk songs accompanied with her sanshin. This 90 minute program is part of an ongoing educational program on Japanese dance. The program includes a lecture on the background of Ryukyu Court Dance, Okinawan Popular Dance and Okinawan Modern Dance, as well as Okinawan traditional music. Junko will ask participants to join her in learning Okinawan folk dancing and Okinawan-style kimono dressing. The first event will be held Thursday, June 16 from 1:30-3 pm at North Hills, Queens Library – and the second will be held Thursday, June 30 from 6 – 7:30 pm at Windsor Park, Queens Library
Location. North Hills Branch, Queens Library
57-04 Marathon Parkway New York, NY 11362

Windsor Park Branch, Queens Library
79-50 Bell Boulevard, Bayside, NY 11364
Info www.junkofisher.com

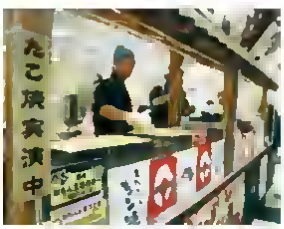
Jnne 22
Sake Seminnr Featnring Nanhn Bijin
Urhan Snke
Join "Sake Samurai", Timothy Sullivan as he teaches a sake 101 class at the Astor Center called the "Elements of Sake." This class is a fun, informative and tasty way to dive into the world of premium sake. First, he'll walk you through every step of the sake production process to show you how master brewers go from rice and water to what the Japanese call "the drink of the gods." Next, he'll demystify the various sake classifications to help you find the brews that fit your taste and budget. Finally, the seminar will end with delicious sake tastings that will help you evaluate the ever-increasing variety of sakes that are becoming available. Tickets cost $65. Please visit the website to register.
Location: Astor Center
399 Lafayette St (at 4th St.), New York, NY 10003
TEL. 212 674-7501
Info. www.astorcenternyc.nrn/class-the-elements-of-sake ac

Event

May 31 ♥
Asnhiraki Brewnry Sake Night
Wasan
In order to help support the recovery of Iwate Prefecture which suffered great damage due to the Great East Japan Earthquake and Tsunami, Wasan is hosting a sake night featuring the sake of Iwate Prefecture's Asahiraki Brewery including Suijin, Tonyu no Sake and Nanbu Ryu. At 6:30 pm, 8 pm and 9:30 pm a speaker will discuss the disaster, and its effect on the sake brewing industry. The speeches will be in Japanese, but there will be an interpreter. By drinking sake from the effected areas, we can contnbute to the recovery

Location: 108 E 4th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212 777-1978 / www.wasan-ny.com

Jnne 2-5 ♥
Annnal Japanese Local Fnnd Fnir
Mitsnwa Marketplnce
Mitsuwa Marketplace will hold a four-day food fair, offering traditional Japanese regional delicacies, carefully selected from nationwide Japan.. The highlighted foods include ramen, takoyaki (grilled dumpling with octopus), bento boxes featuring crab and saba sushi (mackerel sushi) as well as sweets like potato apple pie, dorayaki (pancake sandwich with red bean paste) & pudding, and roll cake. Ten craftspeople from Japan will have on-site cooking demonstrations at the special event space, where customers will be able to try and buy the freshly made foods. During the fair Japan earthquake and tsunami relief donations will be collected at the storefront. The donations will be forwarded to the American Red Cross
Location. 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113
www.mitsuwa.com/english



June 4
Internationnl Lnlita Day
Kinoknniya Bonkstore
On June 4, Kinokuniya will be hosting this year's International Lolita Day once again, featuring special panels, activities, and Sweet Lolitas, Gothic Lolitas and fans. Lolita Day is an internationally designated day to celebrate and have get togethers with other Lolitas around the world. Also, the New York Anime Festival will be present and you can be sure that they will raffle off something special
Locations: 1073 Avenue of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212 869 1700 / www.kinokuniya.com

June 11
Special Yakitori Event nt TORI SHIN
TORi SHiN
The authentic, Upper East Side, yakitori specialty restaurant, TORI SHIN, is hosting a special one-day only yakitori event on June 11 from 1pm-3pm ($38 per person, cash only). You will enjoy 8 kinds of yakitori made from fresh chicken, purchased daily and carefully grilled on high-grade Japanese charcoal, as well as drinks and the chef's yakitori preparation demonstration. There might even be a chance for you to grill your own yakitori! Reservations are required and only 20 seats are available so call today
Location. 1193 1st Ave., (bet. 64th & 65th Sts.)
New York, NY 10065
TEL. 212 988 8408 / www.torishinny.com

June 13

Ichiko Night

Shimizu Sushi & Shochu Bar

It's been 25 years since ichiko was introduced to the U S market Celebrating its 25th anniversary, Shimizu Sushi & Shochu Bar will serve a 6 course dinner accompanying four kinds of ichiko, Silhouette Seiiin, Frasco and Kurobin, for $50 You can try these ichiko shochus in various ways such as on the rocks, oyuwari (mixed with hot water), and mizuwari (mixed with cold water), etc ichiko aperitif will be served from 6 30 pm at the bar and dinner will start at 7 pm Seats are limited to 20 and reservations are required.

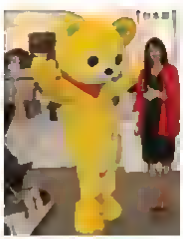
Location: 318 W. 51st St, (bet. 8th & 9th Aves.)
New York, NY 10019
TEL. 212-581 1581 / www.shimizusushi.com

June 14 & 16

Pucci Bear

U.S. Debut Event

MIKI HOUSE



Japan's leading kids clothing brand, MIKI HOUSE invites your little one's to the U S debut event of ADORABLE Pucci Bear, the MIKI HOUSE mascot, who will fly to New York from Japan to meet all your little prince and princesses! This is truly a special event for all children as they will be able to interact, play with and capture that special Kodak moment with Pucci Bear at Bloomingdale's NYC on June 16 and Bloomingdale's Bergen County on June 14 starting from 1-5pm

Location: 1000 Third Ave., (at 59th St.)
New York, NY 10022

400 Hackensack Ave., (Shops at Riverside), Hackensack, NJ 07601
Info: www.mikihouse-usa.com

June 20

Gasanryu Night

Kirakuya

During dinner, Kirakuya will serve three sakes from the Gasanryu series: Kisaragi, Junmai Daiginjo, Euka Junmai, Koka Honjozo and will pair with selected Kirakuya dishes at discount prices Also they offer a tasting set of these three sakes for $15 (no food pairing) Those who order any Gasanryu bottle can try the lottery to win Gasanryu original goods such as an apron, T shirt, and tenugui (Japanese towel) Masanobu Shindo from Shindo Sake Brewery the brewer of the Gasanryu series will join at the event to chat with customers.

Location: 2 W. 32nd St
(bet. Broadway & 5th Ave.), 2nd Fl.
New York, NY 10001
TEL. 212-695 7272

June 24

Origami Master Book Signing

Kinokuniya Bookstore

On June 24, Kinokuniya will be inviting author and master origami folder, Sok Song back for an origami demonstration using models from his book, "Crease + Fold Innovative Origami Projects Anyone Can Make" as well as from his origami magazine, "Creased" Come join Kinokuniya before the annual OrigamiUSA convention officially begins!

Locations: 1073 Avenue of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212-869 1700 / www.kinokuniya.com

Happenings

Discount on Relaxing Scalp Treatment

Salon Vijin

The relaxing and healing sanctuary in Midtown, Salon Vijin is offering a special 20 minute scalp treatment that relieves stress and fatigue and cleanses the pores and skin for $70 (Reg $100)

Location: 10 Rockefeller Plaza Concourse
New York, NY 10020
TEL. 212 664-0664 / www.salonvijin.com

Special Offers in June at Japanese/Mexican Restaurant

Luna Burrito

Luna Burrito is a Japanese and Mexican fusion restaurant in Brooklyn Owned by Japanese, they specialize in healthy dishes using natural and organic ingredients as much as possible During the month of June, Chopsticks NY readers who dine in the restaurant will receive free glass of sangria, a piece of tres leches or apple bread. Also on Father's Day, June 19, all fathers will enjoy a glass of Sapporo draft beer for free.

Location: 709 5th Ave., (at 22nd St.), Brooklyn, NY 11215
TEL. 718-768-8060

$1 Sapporo Draft Beer at Big Apple Karaoke

Big Apple Karaoke

The first in the world to use "ipad" karaoke controllers

Event Feature

June 18

2011 All American Open International Karate Championships

Kyokushin Karate

The International Karate Organization (IKO) Kyokushinkaikan headquartered in Tokyo, Japan, and US Branch hosts, Kyokushin Karate NY will present the prestigious ALL AMERICAN OPEN International Karate Championships on Saturday, June 18 at the Hunter College Sportsplex in Manhattan The 2011 ALL AMERICAN OPEN will bring many of the world's best fighters to NY as they attempt to secure a coveted invitation to participate in the single largest martial arts competition on the planet, The World Open Karate Tournament, a milestone event to be held in Tokyo this November 2011

This year's All American competitors' field is peppered with regional and national champions, including 5x All American Open Champion from Brazil, Ewerton Teixeira who will try to regain his title here in NY and then push the envelope further and go for a second world title at the 10th World Open in Japan– but, can he do it? Don't miss out on NYC's most exciting karate championship this June! Call for tickets General admission is $30 ($40 at the door), VIP $60-90

Location: Hunter College Sportsplex
68th St. & Lexington Ave
New York, NY 10065
TEL. 212-947-3334 / www.kkny.net

Big Apple Karaoke is a private room karaoke spot in Midtown that will amaze customers. Rent a private room and get Sapporo draft beers for $1 each (no limit). Also, from May 16th through June, get all you-can-drink for 2 hours for $20 (Reg. $35) or three hours for $30 (Reg. $45).

Location: 303-305 E. 53rd St., (bet 1st & 2nd Aves), 2nd Fl.
New York, NY 10022
TEL: 212-486 0055

Martial Arts Summer Camp for Kids

NEMMAA

Since 2005, Next Evolution Mixed Martial Arts & Fitness Academy (NEMMAA) formerly known as Kaizen Dojo NYC has been providing instruction in martial arts and fitness in the New York, NY area. Children between 6 and 12 years old are welcome to join NEMMA's newly announced summer camp, which will be held from July 5 through Aug 20. Applicants must register by June 26.

Location: 1786 3rd Ave. (bet 99th & 100th Sts.)
New York, NY 10029
TEL: 212-828-5678 / www.nemmaa.com

Celebrating 6 Years with New Menu Offerings

Seburi

This May, the Japanese/Chinese fusion restaurant, Seburi, will celebrate its 6 year anniversary by offering Happy Hour discounts and a new satisfying lunch menu. During Happy Hour, every day from 6pm-8pm, you get 1/2 off all 50 kinds of beer, shaoxing wine, red & white wine, and sake. A new item, "Ramen Dim Sum Set" ($9.75) will appear on the lunch menu. With this delicious and economical set, you choose 1 of 11 small appetizers, 1 of 10 dim sum items, and 1 of 6 ramen items. There is also a new izakaya style tapas menu featuring tapas for $5 per plate.

Location: 168 Lexington Ave. (bet 30th & 31st Sts.)
New York, NY 10016
TEL: 212-481 7766

10% Off Real Estate Course for Chopsticks NY Readers

Real Estate Institute of Greater New York

Taught by a former NYU instructor, the Real Estate Institute of Greater New York is offering a course that fulfills the 75-hour course requirements to become eligible to apply for a NYS real estate sales person's license. The school is currently offering 10% off on the first 2 months of tuition (Reg. $390) to Chopsticks NY readers. To take advantage of this special offer, please sign up by Nov. 31.

Location: 401 Broadway, (bet. Walker & Lispenard Sts.), Suite 1610
New York, NY 10013
TEL: 718 463-3300

Happy Hour Promotion

88 Fusion

Newly opened restaurant, 88 Fusion is a unique restaurant that offers a variety of Asian flavors such as Malaysian, Thai, Chinese, and more. Just in time for summer, 88 Fusion has started happy hour everyday from 5-7pm with 50% off on all alcoholic drinks, and $10 off your entire bill when you dine in (over $30.) The offer ends on June 30.

Location: 1698 2nd Ave. (at 88th St.)
New York, NY 10128
TEL: 212-288-4636

Free Japanese Trial Lesson for Chopsticks NY Readers

Hills Learning

Located in Midtown Manhattan, Hills Learning provides quality Asian language lessons, both private and group. Currently, the language school is offering a free 30 min. Japanese trial lesson for Chopsticks NY readers. Offer expires at the end of July. Call or visit their website to sign up and reserve your seat in advance.

Location: 380 Lexington Ave., (bet. 42nd & 41st Sts.), 17th Fl.
New York, NY 10168
TEL: 212-551-7903
www.hillslearning.com

Dine-In Customers get 15% Off at Dinner Time on Sundays and Mondays

IRON Sushi

At IRON Sushi on Sundays and Mondays, dine-in customers get 15% off their total at dinner. Iron Sushi's menu is based on authentic Japanese sushi but also includes American style fusion and original creative sushi. It's delicious and very popular with the locals.

Location: IRON Sushi East Village
212 E. 10th St. (bet 1st & 2nd Aves.), New York, NY 10003
TEL: 212-228 8102

IRON Sushi Upper East Side
355 E. 78th St. (bet 1st & 2nd Aves.), New York, NY 10075
TEL: 212-772-7680
www.ironsushiny.com

Hair Extension Trial & Demonstration

Michi Beauty Salon

Michi Beauty Salon, known for their high quality services in a relaxing atmosphere, has a new product for people with hair loss. It's a hair tying method whereby four strands of hair are tied to a single existing hair. This increases the client's hair density by 400%! In June, Michi is scheduled to perform a demonstration where people can experience a sample of the product and method. For details, call the salon or follow Michi's facebook fan and Yelp pages for updates.

Location: 208 E. 60th St., (bet. 3rd & 2nd Aves.), 2nd Fl.
New York, NY 10022
TEL: 212-752-9229 / www.michinyc.com

First Harvest Shincha Tea Now Available

Den'a Tee

Shincha, often called the first flush tea, is made from tea picked during the first harvest in spring. The first harvest, usually from April to May, produces the highest quality tea in Japan and every year Japanese tea producer Den's Tea offers special Shinchas (Kunpu and Houryoku). These Shinchas contain a full aroma and delicious taste that is overflowing with the goodness of fresh green tea. Both Shincha Kunpu and Houryoku will be available for a limited time only.

Info: www.denstea.com

$100 Off Tour & Homestay Packages
Destination Japan

Package tour service, Destination Japan is currently offering $100 off on their popular Tokyo Maximum Tour and Japan Homestay programs when you mention Chopsticks NY. Specially designed to show travelers Japan's deep world of pop culture and tradition, each package offers its own unique and satisfying experience. If you book Tokyo Maximum Tour by July 15 and Japan Homestay by June 30, you will receive an extra $100 off (payment by check only for discount.) For more information, visit their website or call.

TEL. 1-877-885-2726 / www.destinationjapan.com

Happy Father's Day Campaign: Ramen $8.88
Ramen Kuboya

Through June 30, Ramen Kuboya is offering ramen for $8.88 as a "Happy Father's Day Campaign". The menu will rotate on a weekly basis and each week a different ramen will be offered for $8.88 starting with "reimen" (cold ramen). The popular salt ramen and spicy miso ramen will also be featured. For details, check the Facebook fan page, "Kuboya".

Location: 536 E. 5th St., (bet. Avenue A & 1st Ave.), #2
New York, NY 10009
TEL. 212-777-7010
www.kuboyanyc.com

Shiatsu/Seitai Introduction Course
Doin Center

Nori Suzuki, Shiatsu/Seitai Master of Doin Holistic Center in Midtown Manhattan will be giving a 10-week Shiatsu/Seitai Class between 7:30-9:30 pm, every Monday starting from June 6. This 10-week, hands-on Intensive Training Program provides you with a full knowledge and experience of basic Doin Shiatsu/Seitai techniques. You will learn fundamentals of technique, how to diagnose, treatment strategy, and how to integrate your experience into your own practice/work. Beginners and advance students/practitioners welcomed.

Location: 141 E. 55th St., (bet. Lexington & 3rd Aves.)
New York, NY 10022
TEL. 212-697-9114
www.doinseitai.com

Grand Opening Promotion & Additional promotion for June
Tomoko Shima Hair Salon

Known for their comfortable environment and highly skilled stylists, Tomoko Shima Hair Salon has recently opened a new hair salon in the Chelsea area of Manhattan. To celebrate the grand opening of their downtown location, Tomoko Shima Hair Salon will have a special 20% off promotion for new clients seeking to get a haircut, color, or blow dry. In addition, 20 % off of the Cashmere Luminance smooth control for highlighted & colored hair (formaldehyde free) will be offered. This promotion applies to both the Upper East Side and downtown locations and is valid until June 30.

Location: 171 E. 92nd St. (bet. Lexington & 3rd Aves.)
New York, NY 10128
TEL. 212-722-8828

235 W. 14th St. (bet.7th & 8th Aves.), New York, NY 10011
TEL. 646-438-9277
www.tomokoshima.com

Stand with Japan Charity Week ♥
Cowlicks Japan

To help Japan's earthquake and tsunami victims, full-service hair salon, Cowlicks Japan will donate 20% of all salon sales from May 31 - June 5. For the whole week, donations will go to Doctors Without Borders/Médecins Sans Frontiere and ShelterBox. Cowlicks Japan welcomes your continuing support and contributions for Japan's much needed relief efforts.

Location: 137 W. 19th St., (bet. 6th & 7th Aves.)
New York, NY 10011
TEL. 212-367-2123 / www.cowlicksjapan.com

Personal Trainer Offers Free Assessment and 45 Minute Training Session
Cindy by Chizuru

Former professional dancer and a graduate of the American Academy of Personal Training, Chizuru specializes in resistance cardio, yoga, and body-work and creates personalized nutrition and fitness programs for men, women, and children. She will come to your own gym at your convenience. Mention Chopsticks NY when you make your appointment and receive a free assessment and 45 minute training session.

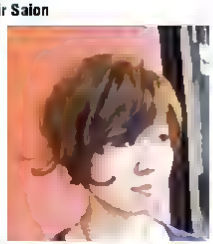
Info: www.bodybychizuru.com
TEL. 917-699-9670

Japanese Language School Offers Half Off Registration Fee
Amity Language Institute

Amity Language Institute offers small class sizes with plenty of one-on-one attention. Until June 30th, mention Chopsticks NY and get half off the registration fee (Reg. $30). All the teachers are native speakers of Japanese and teach natural conversation skills and proper grammar. The beginning and intermediate classes are effective preparation for the JLPT.

Location: 124 E. 40th St., (bet. Lexington & Park Aves.), Suite 203
New York, NY 10016
TEL. 212-697-8374 / www.learnjapaneseny.com

$25 Shampoo & Haircut
Giovanni-Sacchi Hair Salon



With a unique art deco style decor, Giovanni-Sacchi Hair Salon specializes in color, highlights, and Japanese straight perms. Giovanni-Sacchi is now offering Tuesday & Wednesday Walk In Shampoo & Haircuts for $25 (does not include blow dry). No appointment required, so it's first come first served. Also, free tonic Conditioning treatment with any hair color service is available until June 30. Mention Chopsticks NY when you make your appointment.

Location: 1364 Lexington Ave., (bet 90th & 91st Sts.)
New York, NY 10128
TEL. 212-360-5557 / www.giovannisacchi.com

Trial & Writing Workshop
NYCNDA (NYC Let's Play in Japanese)

Japanese language school and culture center for toddlers, NYCNDA is announcing a trial and open house on Saturday, June 4. Join NYCNDA and sample their program, see their space and meet their friendly staff. Price of admission is $15 per child and advance registration is required. Trial starts at 10 am. Recommended for children between the ages of 1-6 years old. Also, on Saturday, June 18, NYCNDA is presenting a Writing Workshop in hiragana,

katakana and kanji for beginner and intermediate. Price is $50 per child and advance registration required. Class is from 1:30-4:30pm. Recommended for Ages 4-8 years.

Location: E. 5th St., New York, NY 10003
TEL. 212-677-3252 / www.nyenda.com

Free Purifying Body Wash for Chopsticks NY Readers

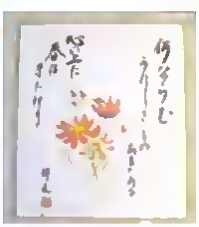
mirai

Anti-aging specialists, mirai specialize in eliminating Nonenal, the cause of AOI (Aging Odor Incidence). Nonenal is a condition that releases unpleasant odors from the body, and was identified in 2001 by the Japanese cosmetic company, Shiseido. Many people over 40 experience Nonenal, but are unaware of its source or know how to treat it. Now, when you purchase a bottle of Purifying Body Wash, which instantly eliminates Nonenal, you will receive another bottle for free! Enter "Chopsticks NY" in the Comment field to receive this promotion. Offer lasts until the end of July.

Info: www.nonenal.com / TEL. 206-617-1344

Calligraphy Lessons Half Off for New Students

Seikou Shodo



Seikou Kaneko, an instructor with 30 years of practice and 8th-dan (the highest degree) offers private shodo (Japanese calligraphy) lessons by appointment only. For new students, mention Chopsticks NY when you make your appointment and receive half off your lesson fee (Reg. $30/1 hr, $50/2hr) until June 30.

Location: 315 W. 61st St., (at West End Ave.), #7S
New York, NY 10023
TEL. 212-247-2589 / www.saikoushodou.com

20% Off Spa Menu Services

Hana Day Spa

Hana Day Spa revitalizes skin by specializing in Lymphatic Drainage facial and body massages. Lymphatic Drainage supports the body's natural detox process, boosts the immune system and combats cellulite. Hana Day Spa is now offering 20% off on all menus for Chopsticks NY readers. Just mention Chopsticks NY when making an appointment.

Location: 208 E. 60th St., (bet. 2nd & 3rd Aves.), 2nd Fl.
New York, NY 10022
TEL. 212-644-4987

All You Can Drink House Sake & Sapporo Draft for $20

Cho Cho San

At the West Village Japanese restaurant, Cho Cho San, you can get all-you-can drink house sake & Sapporo draft beer every night for $20. Plus, on Sundays and Mondays, wines by the bottle are half off. Also, try the special prix fixe menu: choose from 9 appetizers and 7 main courses with sake or wine, all for $21. For students, until 8 pm choose one appetizer and one main course for $15.

Location: 15 W. 8th St., (bet. 5th & 6th Aves.)
New York, NY 10011
TEL. 212-473-3333 / www.chochosanrestaurant.com

Grand Opening Campaign Extended: Discounts on Laser Treatments

Purest Laser

Until June 30, Purest Laser is continuing their Grand Opening Campaign, offering discounts on the following services: Underarm Hair Removal Mini-Package (3 sessions) for $98 (Reg. $150), Facial Package (skin tightening, 6 sessions) for $880 (Reg. $960), and Face Hair Removal Package (6 sessions) for $380 (Reg. $480). Also, buy a hair removal package of three or more body parts and get 10% off (not combinable with other discounts). First time customers get 1/2 off any treatment.

Location: 25 W. 38th St., (bet. 5th & 6th Aves.), 8th Fl.
New York, NY 10018
TEL. 212 302 0038 / www.purestlaser.com
kaiko@purestlaser.com

Free S'MOREs only for Chopsticks NY Readers

Gyu-Kaku

The Japanese barbeque house, Gyu-Kaku (Midtown & East Village Locations) is offering free S'mores to Chopsticks NY readers (1 plate per 2 people) until June 15. Just mention Chopsticks NY to your server. Also, both locations offer great happy hour menus featuring drinks, appetizers and even main barbeque items at half off. For both stores' happy hour times, check their website.

Location: Gyu-kaku Midtown
805 3rd Ave., 2nd Fl. (at 50th St.), New York, NY 10022
TEL. 212 702 8816

Gyu-kaku East Village
34 Cooper Sq. (bet. 5th & 6th Sts.)
New York, NY 10003
TEL. 212-475-2989
www.gyu-kaku.com

Discount on Moonstone for Chopsticks NY Readers

Feng Shui Fortune Center

During June, Feng Shui Fortune Center is offering the birthstone of June, moonstone, for 30% off to customers that bring in the ad on page 51. Because moonstone's shine changes with the waxing and waning of the moon, since olden times it was said to have the power to cure women's monthly discomfort and that wearing moonstone would increase one's spiritual power and powers of premonition. It is also said to be able to draw someone's heart to you.

Location: (Manhattan)
129 E. 47th St., (bet. 3rd & Lexington Aves.), 2nd Fl.
New York, NY 10017
TEL. 917-653-4716

(New Jersey) Matsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL. 201-941-0805
www.fengshui-stones.com

Summer Day Camp Offers Multiple Language Classes and Activities

International Lifelong Education (N.P.O.)

International Lifelong Education is holding Summer Day Camp, which helps children to build independence. Featuring language classes and activities, the camp will be held in four, 10-day sessions during July and August. Each day's schedule will run from 9:30 am to 3:45 pm. The mornings consist of language classes, including English, Japanese, Chinese, and Korean, and the afternoons consist of activities such as sports, cooking, music, cultural activities and more. Contact International Lifelong Education for details.

Location: 521 Central Park Ave., Suite 104
Scarsdale, NY 10583
TEL. 914-723-7600
info@ileusa.org / www.ileusa.org

20% Off Designer Lunch Gear

Lunch-a-Porter.com

Lunch-a-porter offers lunch gear that is design driven, well-thought out and eco-friendly. The variety of styles and colors they have make it much more fun to be fashionable and eco-intelligent, while carrying your lunch. When Chopsticks NY readers place their order on Lunch-a-Porter's website, they will receive 20% off their purchase by using the coupon code: Chopsticks20.

http://lunchaporter.com

Promotion of the Month Including Free Metronome and $200 Discount on Kawai and Yamaha Pianos

Absolute Piano

Absolute Piano is a full service piano store offering sales, rental, repairs, and other services, such as moving and storage. They are expanding their business hours and are now open seven days a week. They used to require reservations for Saturday and Sunday visits, but now anyone can visit on both days at anytime between 12 pm and 6 pm without an appointment. Celebrating this expansion, they're offering a Promotion of the month during the month of June. Kawai and Yamaha Pianos are offered at $200 off, and those who purchase any piano will receive a metronome.

Location: 1646 Park Ave., (bet. 116th & 117th Sts.)
New York, NY 10035
TEL. 212-987-6173 / www.absolutepianoNY.com

20% Off Facials for New Customers and Other Discounts

Nihon Day Spa

At the Nihon Day Spa, a Japanese facialist offers gentle and caring treatments, face to face consultations, and various discounts. For new customers, the entire facial menu is 20% off. And for customers that have not yet tried them, the Micro Dermabrasion is $50 (Reg. $150) and the Multi Vitamin Facial is $75 (Reg. $120).

Location: 15 W. 44th St., (bet. 5th & 6th Aves.), 10th Fl
New York, NY 10036
TEL. 212-575-7692

Brooklyn Japanese Restaurant offers $10 off to Chopsticks NY Readers

Ozu Japanese Cuisine and Lounge

Restaurant and lounge, Ozu, serves Japanese and Asian fusion cuisine in Brooklyn with a modern Manhattan feel. Until June 30, Chopsticks NY readers get $10 off any order of $50 or more. Also, order one alcoholic drink, and get the second drink free.

Location: 78 Clark St., (bet. Hicks & Henry Sts.)
Brooklyn, NY 11201
TEL. 718-797-3288 / www.ozu78.com

Salon Offers Free Counseling for Cashmere Luminance Treatment

VARTALI SALON

The Midtown salon frequented by models, actors and celebrities, VARTALI SALON is offering free counseling for their Japanese smoothing solution, Cashmere Luminance. Perfect for color treated hair and appropriate for all hair types, this treatment gets the frizz out of your hair without using formaldehyde. The result is natural, straight hair with more volume than Japanese Straightening. Call for a reservation with certified stylist Masato.

Location: 48 E. 57th St., (bet. Park & Madison Aves.), 2nd Fl
New York, NY 10022
TEL. 212-935-4640 / www.vartali.com

Udon Specialty Restaurant Expands Menu and Caters Izakaya Dishes

West Udon Izakaya

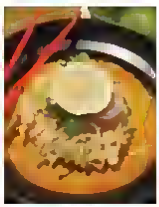
In January, Japanese restaurant, Udon West in Midtown changed its name to West Udon Izakaya and introduced a new Izakaya menu. Now, in addition to udon, you can enjoy standard izakaya offerings on weekday evenings and all day Saturday and Sunday. Also, try their satisfying $2.90 and $3.90 value menu. On weekends, Sapporo draft beer is served for $3 (Reg. $6) and Hanetsuki gyoza for $2 (Reg. $4).

Location: 150 E. 46th St., (bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL. 212.922.9677

Authentic Thai Restaurant Offers 10% Off to Chopsticks NY Readers

Talent II Thai Kitchen

A favorite among Thai food lovers in NYC, Talent II Thai Kitchen serves authentic Thai cuisine, not your typical watered down, Americanized fusion. Popular for their traditional Northern style Thai cuisine, the signature dishes include the savory Khao Soi, lightly seasoned with curry. Chopsticks NY readers will receive 10% off your total until June 30. Mention Chopsticks NY when you place an order. All food and drinks included.



Location: 592 9th Ave., (bet. 42nd & 43rd Sts.)
New York, NY 10036
TEL. 212 307-1363

20% Off All Tea Products for Chopsticks NY Readers

SerendipiTea

Committed to the highest quality loose leaf tea, serendipiTea works closely with tea gardens, estates and specialists around the world to maintain knowledge and expertise regarding all facets of tea and production. Now, when you make a purchase online or in store, enter the Promo Code "Chopsticks NY June 2011" in the COMMENTS field on their website to receive a 20% discount. This offer is not to be combined with other promotions or offers.

Location: 73 Plandome Rd., Manhasset, NY 11030
TEL. 888-832-5433
www.serendipitea.com

In Support of the Earthquake Recovery Japanese Restaurant Features Northern Japan a Cuisine ♥

Robataya

From May 19 to June 30 Japanese restaurant Robataya will conduct a campaign to introduce the food, sake, and culture of northern Japan to customers, in support of earthquake and tsunami recovery. They will highlight the food and drink of northern Japan by creating a special menu to feature cuisine of the region, and offering discounts on sakes from the various prefectures. They will also introduce the culture of the region by exhibiting photography, arts and crafts, and staff will wear traditional aprons from the region.

Location: 231 E. 9th St., New York, NY 10003
TEL. 212 979 9674
www.robataya-ny.com

A MASTERPIECE REDEFINED: MIYAMOTO'S *TEMPLE*

In 1950 in Kyoto Japan, a monk tortured by mental illness, physical deformity, and obsessed with the idea of the destruction of beauty, shocked the nation by doing the unthinkable he burned down the structure that was widely considered to be the most beautiful building in Japan. "Kinkaku ji" The Temple of the Golden Pavilion This monumental event in Japanese history was the inspiration for the classic novel by Yukio Mishima, one of Japan's most celebrated 20th century authors. Mishima's work has been adapted for various films and plays in the past but the latest adaptation for theatre, *The Temple of the Golden Pavilion* (Temple), which is coming to Lincoln Center Festival in July, promises to be among the best yet.

Directed and co-written by Amon Miyamoto, an international sensation who's Broadway musical *Pacific Overtures* was nominated for four Tony awards Temple features a brilliant cast starring Go Morita, superstar of the pop band V6 and a respected actor, as the young monk Mizoguchi, alongside Sosuke Takaoka and Shunsuke Daito, two of the most exciting young actors of this generation, as Mizoguchi's friends

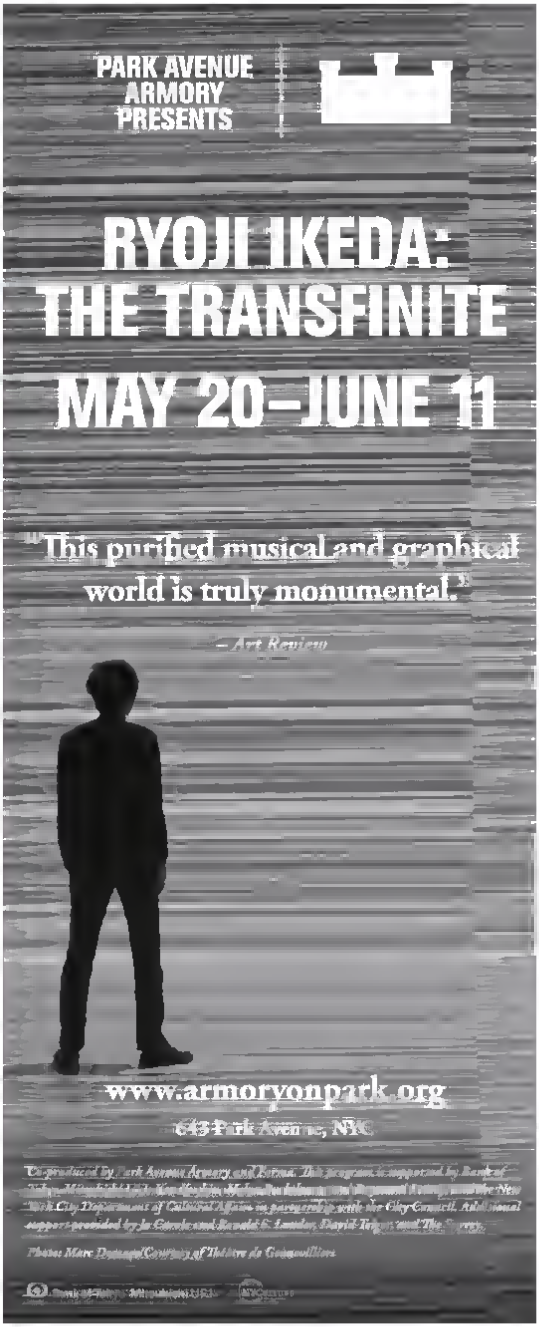
The play provides an intimate look into Japanese life around the time of World War II It is a stunning tale of the power of beauty and how it corrupts the mind of the young monk, Mizoguchi The minimalist set, allows a wide range of expression aided by changes in lighting ranging from total darkness to the glittering gold of the temple Adding to the beauty of the production are the expertly choreographed movements of the cast, six of whom in non-speaking roles representing spirits of the temple, are members of the noted Japanese dance company Dairakudakan.

The U S. premier of Temple will take place at The Lincoln Center Festival, an annual celebration of theater, opera, dance and music from around the world In addition to Amon Minamoto once before with *Pacific Overtures*, The Lincoln Center Festival has featured many Japanese artists, including kabuki actor, Nakamura Kanzaburo, ballet dancers, Tetsuya Kumakawa and Saburo Teshigawara and director, Yukio Ninagawa

With all the elements of a sensational play, a world-renowned director, superstar cast, artistic set and dance choreography, and a fascinating story based on a literary masterpiece The U S premier of Temple promises to be a defining moment for Japanese theater and a must-see theatrical experience

Details and show times

The Temple of the Golden Pavilion will be performed at the Lincoln Center's Frederick P Rose Hall at Broadway and 60th Street on July 21st, 22nd and 23rd at 8 pm and on July 24th at 2 pm. Ticket prices range from $30 to $65 The show will be performed in the original Japanese with English subtitles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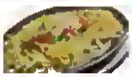
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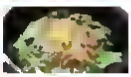
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